



Easter Brunch 2026

BREAKFAST STATION

MADE TO ORDER OMELETS WITH WHOLE EGGS OR EGG WHITES

Toppings include: pepper, onions, Swiss, feta, cheddar, bacon, ham, sausage, spinach, mushroom, tomato, artichokes

GRITS with butter, cheese and salsa

APPLEWOOD SMOKED BACON AND SEASONED SAUSAGE PATTIES

S'MORES FRENCH TOAST with warm maple syrup

GOURMET BREAKFAST BREADS, ASSORTED DANISH, MINI MUFFINS

SEASONAL CUT FRUIT AND BERRIES

SEAFOOD STATION

CHILLED COCKTAIL SHRIMP

ICED OYSTERS ON THE HALF SHELL

CHILLED AND SLICED SMOKED SALMON

Accompaniments: traditional cocktail sauce, dill cream cheese, lemon wedges, Cajun remoulade and garlic crostini

SALAD STATION

FENNEL AND ENDIVE SALAD with citrus, parmesan and red wine vinaigrette

BARLEY, DRIED CHERRIES AND SNAP PEAS with lemon-chive vinaigrette

CRUNCHY SPRING SALAD with creamy peppercorn dressing

DISPLAY TRAYS

ARTISANAL CHEESE DISPLAY with roasted nuts, fruit pastes, fresh and dried fruit and crackers

DEVILED EGG TRIO traditional, pimento cheese, buffalo chicken

CARVING STATIONS

BONE-IN HAM with root beer glaze

ROSEMARY AND GARLIC STUDED LEG OF LAMB with brandy demi

SLOW ROASTED PRIME RIB with natural jus and horseradish cream

Lanier Islands



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ACTION STATIONS

CAVATAPPI PASTA CARBONARA DI MARE with pancetta, scallops, shrimp, seasonal fish, white wine, garlic, parmesan and finished with egg yolk

SEARED QUAIL with sweet potato croquettes and blackberry glaze

CHICKEN PAILLARD sautéed chicken with lemon butter sauce on a tomato and arugula salad

FROM THE BUFFET

MOLASSES WHIPPED SWEET POTATOES

ASPARAGUS with blistered tomatoes and basil oil

CANDIED CARROTS with toasted almonds

GARLIC AND CHIVE WHIPPED POTATOES

ROASTED BROCCOLI with lemon and balsamic oil

BLACKENED MAHI with creole cream

BRICK GRILLED CHICKEN with apricot chutney

KIDS CORNER

CHICKEN TENDERS with assorted sauces

BUTTERED CORN

GRAPE GLAZED MEATBALLS

POTATO TOTS

CREAMY MAC AND CHEESE

DESSERT ACTION STATION

STUFF YOUR OWN ICE CREAM SANDWICH

POUND CAKE topped with flambéed stone fruit sauce

GRAND DESSERT DISPLAY

ASSORTED HOLIDAY DESSERTS

Lanier Islands