



BLUE HERON  
RESTAURANT

# Easter Brunch Buffet

Sunday, April 21, 2019

Seatings from 11am - 4pm

## Hors d'Oeuvres Station

Cauliflower Bisque<sup>GF</sup>

Cocktail Shrimp<sup>GF</sup>

Cocktail Sauce, Horseradish, Lemon Wedges

Smoked Salmon Pâté<sup>GF</sup>, Smoked Trout Pâté<sup>GF</sup>

Capers, Cornichons, Diced Red Onion, Crackers & Crostini

Basket of Bagels and Breakfast Pastries

Dill & Chive Cream Cheese, Traditional Cream Cheese, Jam, Whipped Butter

Vegetable Crudités<sup>V GF</sup>

Sweet Red Pepper Dip<sup>GF</sup>, Caramelized Onion Dip<sup>GF</sup>

Fresh Fruit Salad<sup>V GF</sup>, Sesame Noodle Salad<sup>V</sup>

Roasted Beet & Feta Salad<sup>GF</sup>, Cucumber Dill Salad<sup>V GF</sup>

Organic Mixed Greens<sup>V GF</sup>

Honey White Balsamic Vinaigrette<sup>GF</sup>, Sherry Mustard Vinaigrette<sup>GF</sup>

## Breakfast Station

Classic Eggs Benedict

Canadian Bacon, Hollandaise Sauce

Herb Cream Cheese Scrambled Eggs<sup>GF</sup>

Applewood Smoked Bacon<sup>GF</sup>, Breakfast Sausage<sup>GF</sup>

Cheese Blintzes

Blueberries, Walnut Maple Syrup

## Carving Station

Rosemary Encrusted Roasted Leg of Lamb<sup>GF</sup>

Zinfandel Demi-Glace<sup>GF</sup>, Mint Onion Jam<sup>GF</sup>

Smoked Ham<sup>GF</sup>

Savory Caramel Sauce<sup>GF</sup>, Mango & Dried Cherry Chutney<sup>V GF</sup>

Roast Sirloin of Beef<sup>GF</sup>

Smoked Tomato Horseradish Cream<sup>GF</sup>

Oven Poached Salmon<sup>GF</sup>

Champagne Mustard Cream<sup>GF</sup>

Penne with Mushrooms, Artichokes & Spinach

Tomato Parmesan Cream Sauce

Quinoa Cashew Pilaf<sup>V GF</sup>

Parmesan & Chive Whipped Potatoes<sup>GF</sup>, Roasted Sweet & White Potatoes<sup>V GF</sup>

Roasted Asparagus<sup>V GF</sup>, Sautéed Green Beans with Caramelized Onions<sup>V GF</sup>

## Dessert Station

Carrot Cake with Cream Cheese Frosting, Lemon Pound Cake

Chocolate Truffle Torte<sup>GF</sup>, Key Lime & Blackberry Mousse<sup>GF</sup>

Adults - \$50

Children ages 4 to 10 - \$20

(price does not include tax and gratuity)

<sup>V</sup> indicates Vegan

<sup>GF</sup> indicates Gluten Free