

Easter Brunch 2023

April 9th 10-3pm

Adults: \$49, Children: 5-12: \$20, Children Under 5 Free, Seniors: \$38

Starters

fresh seasonal fruit display

assorted import and domestic cheeses montage with assorted dips, crackers and French bread

anti-pasta display with assorted cured meats and pickled vegetables

The Encore deluxe salad bar with assorted toppings and dressings

market fresh pasta salad and homestyle potato salad

traditional deviled eggs

spinach and strawberry salad with walnuts, feta and red onion tossed with strawberry champagne vinaigrette

chilled seafood display with peel and eat shrimp, oysters on the half shell and seared ahi tuna

traditional lobster bisque

Breakfast Selection

assorted Danish, muffins and fruit turnovers

live action omelet station

smoked cheddar hashbrown casserole

citrus vanilla French toast with powdered sugar and strawberry coulis

fluffy biscuits and sausage gravy

applewood smoked bacon and plump link sausage

Brunch Selections

bourbon teriyaki glazed chicken breast with grilled pineapple and yellow rice

charbroiled pork chops with brandy peach glaze

mahi-mahi with bay shrimp and Caribbean BBQ sauce

Cajun pasta with grilled chicken, andouille sausage and cavatappi pasta tossed with a Cajun cream sauce

broccoli au gratin

Carving Board

Virginia pit ham with brandy mustard sauce

herb crusted prime rib with au jus and horseradish cream

Chef's Assorted Dessert Tabel