

EASTER BUNNY BRUNCH

Great Bays Ballroom at The American Club

10am and 11:30am Seatings

BREAKFAST SWEETS

The American Club Resort Pastries

Freshly Baked Croissants, Scones, Brioches, and Coffee Cakes

SMALL BITES

Sesame Cones Tuna Poke

wakame, wasabi aioli

Smoked Salmon Mousse

toasted rye crouton, pickled red onions

Beet Pickled Deviled Eggs

caviar

Local Charcuterie and Cheese Board

RAW BAR

Shrimp Cocktail and Oysters On Half Shell

cocktail sauce, lemons, mignonette, tarragon aioli

SALADS & FRUITS

Traditional Caesar Salad

Spring Salad

*mixed greens, baby carrots, micro beets, micro radishes,
toasted walnuts, red wine vinaigrette*

Fresh Sliced Fruit and Berries

BUILD YOUR OWN LOX AND BAGELS

Whole Smoked Salmon and Cured Salmon

*crisp cucumbers, capers, hard boiled eggs,
sliced red onions, herb goat cheese, dill crème fresh*

OMELET STATION

*bacon, sausage, ham, chorizo, cheddar cheese, feta cheese, goat
cheese, onions, peppers, spinach, mushrooms, tomatoes*

EGG BENEDICT STATION

Traditional Eggs Benedict

English muffin, poached egg, hollandaise sauce

Florentine Benedict

English muffin, poached egg, spinach, hollandaise

ENTRÉES

Chef Carved Slow Roasted Leg of Lamb

smoked gouda and caramelized onion potato gratin, grilled asparagus, rosemary jus

Chef Carved Brown Sugar and Pineapple Glazed Ham

potatoes O'Brien, honey-glazed heirloom baby carrots

Pan-Seared Sea Scallops

mushroom and leek risotto

KIDS TABLE

Pancakes

Scrambled Eggs

Breakfast Sausage

Mini Corn Dogs

Mac and Cheese

Chicken Tenders Waffle Fries, Applesauce

Celery and Carrots, Ranch Dressing

DESSERTS

Carrot Cake

Blackberry Chocolate Tart

Strawberry Vanilla Choux

Exotic Coconut Snowball

Pistachio Cheesecake

Lemon Raspberry Macaron