

APEX EASTER BRUNCH 2017

SOUP

Roasted Pumpkin-Maple Soup | Spiced Pumpkin Seeds

SALADS

Caesar | Romaine Hearts | White Anchovy | Aged Parmesan | Garlic Croutons
Heirloom Greens | Cherry Tomatoes | Candied Walnuts | Snow Peas | Carrots | Artisan Dressings
Toasted Quinoa Salad | Sweet Corn | Peppers | Charred Shallot Vinaigrette
Israeli Couscous | Apples | Cranberries | Almonds | Lemongrass Vinaigrette
Napa Cabbage Slaw | Spinach | Radish | Carrots | Spicy Noodles | Mustard Vinaigrette
Local Artisanal Meats | Cheeses | Grainy Mustard | Grissini | Amour Spreads
Pickled Vegetable Display | Artisanal Bread Display

SHELLFISH

Chilled Jumbo Shrimp Bar
Classic Cocktail Sauce | Salsa Verde | Mango Chutney | Ginger-Scallion

THE BREAKFAST CORNER

Pastrami Eggs Benedict | Poached Eggs | Spinach | English Muffin | Hollandaise
Country Style Biscuits | Gravy

CARVERY

Miso-Soy Cedar Plank Salmon
Seasonally Inspired Carving Station

SIDE DISHES

Citrus-Olive Oil Roasted Golden Potatoes
Haricots Verts | Cherry Tomatoes | Heirloom Carrots
Maple Bacon Roasted Brussels Sprouts
Wild Mushroom Macaroni and Cheese | Herb Bread Crumbs

CHILDRENS BUFFET

Vegetable Crudité | Buttermilk Ranch
Mini Corn Dogs
Chicken Tenders | Traditional Accompaniments
Orecchiette Pasta | Peas & Ham | Parmesan Cream Sauce
Tropical Fruit Salad
Belgian Waffles | Vermont Maple Syrup
Vegetable Crudité | Buttermilk Ranch
Dirt Worm Pudding Cups

DESSERT

Lemon Poppy Bundt Cake | Yogurt Glaze
Assorted Chocolates | Candies | Confections
Carrot Cake | Passion Fruit | Cream Cheese Frosting
Strawberry Cream Puffs | White Verjus | White Chocolate Mousse
Berry Ricotta Cheesecake Tart | Wildflower | Honey
Crème Catalana | Chocolate Birds Nest
Layered Cake of Coconut | Caramelized Milk Chocolate

ADULT \$55 | CHILDREN \$25