



Easter 2018 Brunch

1716
CONCORD'S
COLONIAL
Inn

Sunday, April 1, 2018 ~ Served 10:30 AM - 6:00 PM

Adults \$60 Child \$30

Reservations Required — Reserve your Table Today! Call 978-369-2373

BREAKFAST ITEMS

- Scrambled Eggs
- Western Scrambled Eggs
- Prime Rib, Chorizo & Yucca Hash
- Challah French Toast
- Bacon & Maple Sausage
- Crispy Home Fried Potatoes
- Yogurt Parfait
- Breakfast & Tea Breads

FRESH FRUIT LADDER

- Watermelon, Cantaloupe, Honeydew,
Strawberries, Blueberries, Grapes & Pineapple

CHEESE & CHACUTERIE PLATTERS

- Artisanal Cheeses, Crackers, Cured Meats,
Pickled Veggies, Olives, House-made Jams

FRESH SEASONAL SALADS

- Spring Pea
*Edamame, English Peas, Snap Peas, Snow Peas,
Pancetta, Creamy Lemon Dressing*
- Asparagus & Fresh Mozzarella
Roasted Tomatoes & Fennel, Artichokes, Pesto Dressing
- Spinach & Endive
*Strawberries, Easter Radish, Kishu Mandarins,
Toasted Almonds, Balsamic Vinaigrette*

RAW BAR

- Shrimp Cocktail, Oysters,
Clams, Smoked Salmon,
Red Wine Mignonette & Cocktail Sauce

SOUP

- Lobster Bisque

ENTREES

- Broiled Maple Mustard Salmon
- Champagne Chicken
Dried Fruit, Orange & Honey
- Sundried Tomato & Spinach Raviolis
Opal Basil, Lemon Butter Sauce
- Chicken Fingers & French Fries

CARVING STATION

- Prime Rib
Au Jus & Horseradish Sour Cream
- Roast Leg of Lamb *with Mint Jelly*
- Baked Ham *with Cranberry Pepper Jelly Glaze*

ACCOMPANIMENTS

- Roasted Spring Vegetables
- Herb Roasted Fingerling Potatoes
- Gorgonzola-Bacon Mashed Potatoes

CHEF'S DESSERT SELECTIONS

- Easter Sugar Cookies
- Peanut Butter Cream Pie
- Upside Down Pineapple Cake
- Assorted Cupcakes
- Cheesecake Lollipops
- Carrot Cake
- Boston Cream Pie
- Chocolate Mousse Cake
- Assorted Macarons
- Warm Peach Cobbler with Ice Cream
- Chocolate Chip & Lemon Drop Cookies

Visit with the EASTER BUNNY from 11:30 AM - 3:30 PM