



# Easter Brunch 2026

*Sunday April 5<sup>th</sup>, 2026*

*Seatings from 10:30am-6pm*

*Reservations are Required*

*(credit card required to hold reservation)*

*72 hour cancellation policy*

*Adults \$70 Children \$25 (Ages 4-12)  
plus tax and gratuity*

*For reservations call Anthony Scott 978-341-8202*

*Maximum seating time allotted for all reservations*

## BREAKFAST ITEMS

*Scrambled Eggs GF*

*Chef Attended Waffle Station*

*Crispy Bacon & Breakfast Sausage GF*

*Crispy Home Fried Potatoes GF*

*Sweet Breads*

*Muffins, Croissants, Cinnamon Rolls*

*Fresh Fruit Display GF*

## SEAFOOD BAR

*Shrimp Cocktail GF*

*lemons & cocktail sauce*

*Oysters on the Half Shell GF*

*pink peppercorn mignonette*

## CARVING & WAFFLE

### STATIONS

*Roasted Prime Rib GF*

*au-Jus & horseradish cream sauce*

*Roasted Lamb Top Round GF*

*mint jelly*

## SOUP

*Coconut Carrot Bisque GF/Dairy Free*

*\*Contains coconut milk\**

## SALADS

*Spring Mixed Greens Salad GF*

*radishes, strawberries, blueberries,  
mandarin oranges, feta cheese,  
raspberry vinaigrette*

*Chilled Asparagus & Arugula GF*

*crispy prosciutto, mozzarella,  
cherry tomatoes, lemon-basil vinaigrette*

## CHEESE & CHARCUTERIE PLATTER

*Artisanal Cheeses, Cured Meats, Mixed*

*Olives, House-Made Jam, Assorted Crackers*

## ENTREES

*Ritz Cracker-Crumb Broiled Cod GF*

*citrus-white wine sauce*

*Coconut-Curry Chicken*

*coconut-curry cream*

*Vegetable Stuffed Ravioli*

*tomato romesco sauce, basil, romano cheese*

## SIDES

*Spring Vegetables with lemon butter GF*

*Herb-Roasted Potatoes GF*

## DESSERTS

*An Array of Chefs Choice Desserts*

*mini pastries, pies, cakes and more!*

## KIDS

*Mac and Cheese*

*Chicken Fingers and French Fries GF*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies*

