

Easter Brunch 2019

April 21st
10:30 am - 1:30 pm

STARTERS

Waffle Station: sliced strawberries
- warm syrup - whipped cream - butter

Omelet Station: ham – bacon – onions – bell peppers
– mushrooms – spinach – cheddar cheese

Bacon and Sausage

Frittata Florentine – red peppers – onions
– goat cheese

Breads and Pastries – yeast rolls – rosemary focaccia
– muffins – breakfast breads – apple butter
– cinnamon honey butter

Cold Station

Smoked Salmon and Trout: capers – onion –
cream cheese – chopped egg – bagel chips

Cheese and Charcuterie Display: assorted cheeses
– meats – dried fruit – grapes – candied walnuts
– fruit jam – gourmet crackers

Fresh Sliced Fruit and Berries – cantaloupe
– honeydew – pineapple – strawberries – raspberries
– blueberries

Deviled Eggs

Pesto Pasta Salad

Quinoa Asparagus and Strawberry Salad
– toasted almonds – goat cheese
– honey balsamic vinaigrette

Salad Bar – mixed greens – tomatoes – carrots
– cucumbers – onions – cheddar cheese
– assorted dressings

Hot Food

Cream of Asparagus Soup

Chef's Catch

Grilled Chicken Breast with a Mushroom Sage
Cream Sauce

Truffle Mac and Cheese with Broccoli and Shrimp

Spring Vegetable Medley

Roasted New Potatoes with Herbs

Carving Station

Roasted Leg of Lamb – Red Wine Demi
– Mint Jelly

Beef Striploin – Brandy Peppercorn Sauce

Honey and Brown Sugar Glazed Ham
– whole grain mustard

Desserts

An assortment of cakes – pies – cookies
– mini pastries

Vanilla and Chocolate Ice Cream
– assorted toppings

THE
COPPER MINE



Wintergreen Resort