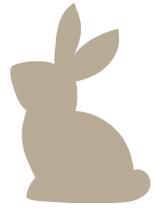


# *EASTER WEEKEND BRUNCH*

*SUNDAY, APRIL 5TH*



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## CHILLED

Crudite with green goddess dressing, endive,  
heirloom carrot

### Tex Mex Dips

Charcuterie & Cheese with serrano ham,  
genoa salami, roquefort noir, aged manchego  
seasonal preserve

Chilled Seafood Station with east coast  
oysters, shrimp cocktail, fresh citrus

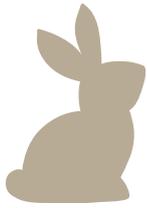
Smoked Salmon with crème fraîche, dill,  
capers, everything bagel

Caesar Salad with white anchovy, bacon  
lardon, parmigiano-reggiano

Beet Salad with treviso, grape, candied pecan

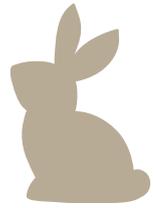
Wedge Salad with roquefort blue cheese,  
bacon, cherry tomato

alobar  
DOWNTOWN



*EASTER WEEKEND BRUNCH*  
*SUNDAY, APRIL 5TH*

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**BUFFET & CARVING STATIONS**

Chef Run Omelette Station with feta, cherry  
tomato, cremini mushroom

Roasted New Zealand Lamb Shoulder,  
rosemary jus

Prime Roast Beef au jus with horseradish,  
grainy mustard

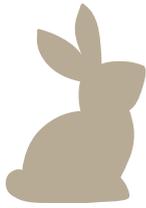
Breakfast Sandwich Station with english  
muffin, smoked bacon, avocado, tomato

Mini Croissants & Gryfe's Bagels

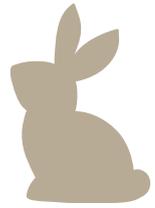
**SIDES**

Broccolini  
Roasted Potatoes  
Bacon  
Cremini Mushrooms

alobar  
DOWNTOWN



**EASTER WEEKEND BRUNCH**  
**SUNDAY, APRIL 5<sup>TH</sup>**



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**DESSERT**

Tiramisu

Chocolate Fondue Station with pretzels,  
pineapple, strawberry, cheesecake bites,  
lady fingers, cream puffs

Seasonal Fruit Platter

Cinnamon Buns

**PREMIUM BUFFET EXCLUSIVES**  
*dishes served from the kitchen*

Lobster Eggs Benedict

Black Truffle Fries

Chilled Seafood Platter  
with hamachi, hokkaido sea scallop,  
nova scotia lobster, bluefin toro,  
petrossian caviar

alobar  
DOWNTOWN