

easter brunch

CHILLED

Summer Salad Spring Mix, Cucumber, Hard Boiled Egg, Radish, Strawberry Balsamic Vinaigrette
House Salad Romaine, Cotija Cheese, pickled Red Onion, Mandarin Oranges, Lime Vinaigrette

SEAFOOD DISPLAY

Shrimp Cocktail House-made Cocktail Sauce

Oysters In The Half Shell Lemon | Tabasco | Cocktail Sauce

CARVING STATIONS

Chef Attended Station

Prime Rib With Au Jus & Creamy Horsey Sauce

Coca Cola Brined Ham

MADE TO ORDER PASTA STATION

Chef Attended Station

Choice of Pasta: Ziti, Tortellini, Farfalle

Choice of Sauce: Marinara, Alfredo, Pesto

Add-Ons: Chicken | Sausage | Mushroom | Spinach | Shaved Parmesan

MADE TO ORDER OMELET STATION

Chef Attended Station

Ham | Bacon | Sausage | Mushroom | Onion

Bell Peppers | Tomato | Spinach | Cheddar | Mozzarella

SIDES

Yukon Mashed Potatoes

Bread Pudding

Spring Risotto

Grilled Asparagus

Local Bacon & Sausage

Biscuits & Gravy

DESSERT DISPLAY

Assorted Cakes | Macaroons | Truffles

Chocolate-Covered Strawberries | Fruit Tartlets



drink menu

MIMOSA BAR

Sparkling Prosecco

Choice of Juice: Fresh Orange, Pineapple, Cranberry, Grapefruit

Homemade Syrups: Guava, Passionfruit, Raspberry

Garnishes: Oranges, Pineapples, Strawberries, Raspberries

TABLESIDE OFFERINGS

Freshly Brewed Hubbard & Cravens Coffee, Fresh Orange Juice, Cranberry Juice, Tomato Juice, Freshly Brewed Iced Tea, Coca-Cola Products Served in Glass Bottles

CASH BAR

Full-Service Bar Offered with Specialty Cocktails



BOTTLEWORKS
HOTEL

