



THE VANDERBILT
GRILLE

Easter Sunday

April 16th, 2017

BUFFET OFFERINGS

ACCOUTREMENTS

Assorted House Made Muffins, Scones and
Breakfast Breads

Cinnamon Buns

Housemade Jams, Whipped Butter,
Clotted Cream and Spiced Cream Cheeses

Fresh Sliced Fruit
Mixed Seasonal Berries

Yogurt Parfait
Granola, Berries

Applewood Smoked Bacon

Breakfast Sausage

Seasonal Soup of the Moment

MAIN COURSES AND ADDITIONS

House Made Brioche French Toast
Warm Maple Syrup, Seasonal Berries

Grilled Lemon Chicken
Capers, Spring Onions

Roasted Pacific Salmon
Lemon, Fine Herbs

Shrimp and Scallop Ceviche

Roasted Fingerling Potatoes

Grilled Spring Vegetables

Lentil Salad
*Mushrooms, Spinach,
Roasted Carrot Vinaigrette*

MADE TO ORDER OMELETTES
CHOICE OF:

Spinach, Onion, Mushrooms, Peppers, Tomato, Broccoli, Olives, Cheddar
Cheese, Feta Cheese, Goat Cheese, Bacon, Ham, Chorizo, Grilled Chicken

CARVING STATION

Brown Sugar and Maple Glazed Ham
Whole Grain Honey Mustard, Cranberry Relish

Rosemary and Garlic Roasted Leg of Lamb
Herb au Jus

Herb Salt Encrusted Ribeye
Herb Jus

SWEETS

Mixed Berry Trifle
Orange Pound Cake, Chantilly Cream

Carrot Cake
Salted Caramel, Cider Poached Raisins

Lemon Meringue Tarts

Lavender Mascarpone Cheesecake

Housemade Eclairs and Cannolis

BEVERAGES

Coffee or Iced Coffee
Selection of Teas by Tealeaves
Selection of Anassa Herbal Infusions
Espresso, Cappuccino, or Latte

Orange or Grapefruit Juice
Apple or Cranberry Juice
Tomato Juice
Hot Chocolate

Buffet - \$75

Includes Welcome Cocktail and Easter Egg Hunt

Children under 12 - \$35

Menu subject to change based on market availability