



# Easter Brunch

Sunday, April 5th 8am to 2pm \$45



**Chef in Attendance**  
Build your own Omelet Station  
Build your own Pasta Station

## Carvery

Honey Glazed Bone in Ham with pineapple mustard  
Slow Cooked spice Rubbed Beef Brisket

## Soup

Broccoli Cheddar



## Hot Items

Waffles, Pancakes, French Toast  
with House Made Compotes  
Caramelized Onion Potato Hash  
Double Smoked Bacon  
Pork Sausage  
Traditional Eggs Benedict  
Chef's Inspired Frittata

## Cold Items

House Garden Salad  
Traditional Build Your Own Caesar  
Greek Salad  
Grainy Mustard and Dill Potato Salad  
Chef Selection Charcuterie and  
Domestic Cheeses  
Smoked Salmon, Lemon and Fried Capers  
Vegetable Crudite Platter  
Assorted Cereals  
Fresh Fruit Bowls and Fruit Trays



## Assorted Sweet and Treats

Danishes and Pastries  
Fresh Fruit Bowls and Fruit Trays  
Sticky Bourbon Bread Pudding with Traditional Caramel Sauce  
White Point House Dessert Selections  
Freshly Baked Pies

