

Hemispheres

EASTER BRUNCH BUFFET

Starters

Fresh And Composed Salad Bar
Fresh Fruit Display, Mango Cream
Burrata Cheese, Heirloom Tomato Display
Charcuterie & Local Cheese Display, Artisan Bread, Butter
Jumbo Shrimp Cocktail, Cocktail Sauce, Celery
Smoked Salmon, Selected Accompaniments

Breakfast Display

Scrambled Eggs, Fine Herbs
Breakfast Potatoes, Bell Peppers, Onions
Applewood Smoked Bacon, Turkey Bacon, Pork Sausage
Belgian Waffles, French Toast Sticks, Buttermilk Pancakes

Featured Carving & Action Tables

Cooked To Order Omelet Station, Assorted Toppings
Oven Roasted Prime Rib, Au Jus, Horseradish Sauce
Slowly Braised Lamb Shank, Thyme Demi-Glace

Main Courses

Three Cheese Ravioli, Tomato Sauce
Crispy Seared Snapper Fillet, Chardonnay Reduction
Pan Seared Sea Scallops, Jasmine Rice, Red Curry Sauce
Grilled Airline Chicken Breast, Shallot Reduction
Wild Mushroom Risotto, Arugula, Truffle Oil

Enhancements

Roasted Heirloom Carrots, Butter Glazed Asparagus Spears
Grilled Baby Zucchini, Squash, Fine Herb Mashed Potatoes
Crispy Potato Wedges, Cauliflower Gratin

Desserts

Fresh Fruit Tartlets, Chocolate Covered Strawberries
Fresh Strawberry Mousse, Triple-Layered Chocolate Cake
Tiramisu, Chef Selected Petit Fours

Kids Selection

Assorted Pizza, French Fries, Mac & Cheese, Crispy Fish Sticks,
Cheeseburger Sliders, Butter Broccoli, Steamed Rice

11:30AM - 3:30PM Seating

Adult- 55++

Child(6-12)- 18++

Beverages at a charge.

Prices are subject to tax and 18% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Guests with food allergies are encouraged to ask for a manager for specifics.

