



Easter Brunch Menu: April 1th 2018

10 – 2pm

\$51.00 Adult / \$18 Children 10 and under

Every guests starts with our Signature “PGC Benedict” Poached Egg with Spinach, and Roasted Tomato Hollandaise

Buffet

- Mighty Vine Cherry Tomato Salad with Balsamic Reduction and Shaved Parmesan
- Roasted Carrots with Pistachios and Honey Yogurt Sauce
- Mixed Green Salad (Pea Shoots, Arugula, Radicchio, Endive, Watercress) with Baby Peas
- Deviled Farm Eggs
- American Cheese Board, Roasted Grapes Jam, Candied Pecans, Bruleed Brie
- Brussel Sprouts, Remoulade Sauce, Parmesan Cheese

- Our Signature Moussaka - Layers of Eggplant, Potato and Braised Lamb topped with Bechamel Sauce
- Crispy Chicken “Deboned” Served with Chicken Sauce
- Sliced Seared Ahi Tuna with Spicy Lime Vinaigrette, Avocado, Jicama, Cucumber, Orange
- Crab Cakes with Ancho-Sriracha-Honey Mayo
- Sauteed Yukon Golden Potatoes
- Grilled Vegetable Platter with Feta Herb Vinaigrette

- Fennel Raisin Bread, French Baguettes, Multigrain Loaves,
- Warm Raisin Buns, Cheese and Jam Danish, Chocolate Croissants
- Applewood Smoked Maple Creek Farm Bacon / Ancho Breakfast Sausage

- Carved-to-Order Bone-In Glazed Ham
- Ancho Marinated Skirt Steak – Mushroom Sauce on the Side
- “Made to order” Omelet Station: Homemade Crumbled Maple Creek Farm Chorizo, Poblano Peppers, Spring Onions, Tomato, Jack cheese, Cheddar, Mushrooms and Spinach
- Hot Fresh Waffle Station with Maple Syrup

Dessert Buffet

- Fresh Sliced Ripe Fruit
- Platter of Berries
- Crepe Station: Chocolate and Whipped Cream, Raspberry Jam with Powdered Sugar
- Double Chocolate Cup Cakes
- Poached Pear in Almond Cake
- Mini Chocolate Chip Cookies
- Warm Cherry Crumble with Toasted Oat Topping