



# EASTER MENU

Served all day from 10:00-3:00



## PRIMA GALA EASTER BRUNCH CELEBRATION

\$56 PER ADULT    \$24 PER CHILD    3 AND UNDER ARE FREE

*Fresh Baked danish, Butter Croissants and Morning Pastries*

*Fresh Fruit Cocktail*

*Fresh cantaloupe and honey dew melon, strawberries, blueberries, black berries*

*Night Owl Farm to Table Salads*

*Fresh garden greens with various toppings, signature caprese salad with EVOO & aged balsamic glaze and our classic caesar salad topped with grated imported pecorino romano cheese, crisp croutons, crostini and anchovies*

*Fresh Baked Italian and House Focaccia Breads*

*Accompanied with our famous hummus and specialty dips*

*Breakfast Table*

SCRAMBLED EGGS

CRISP BACON & BREAKFAST SAUSAGE

HOMEMADE HASH & COUNTRY POTATOES

TEXAS FRENCH TOAST & PANCAKES

*Accompanied with fresh berries, whipped cream, whipped butter and maple syrup*

*Mamma's Specialties*

HOMEMADE PASTA

*Tossed in our fresh marinara sauce*

CHICKEN MARSALA

*Tossed with button mushrooms in our signature marsala wine sauce*

SEAFOOD NEWBURG

*Lobster, shrimp, scallops and haddock baked in our famous creamy newburg sauce topped with ritz crackers*

*Carving Station*

SLOW COOKED ROAST BEEF, HONEY GLAZED HAM AND ROASTED LEG OF LAMB

*Accompanied with mint jelly, horse radish and au ju*

*Dessert Station*

*Choose from a variety of specialties including tiramisu, Cannoli, flourless chocolate cake, carrot cake, white chocolate limoncello mousse cake, chocolate mousse cake or cheesecake*

*For The Kids*

CHICKEN FINGERS

TOASTED RAVIOLI

MAC & CHEESE