

Easter Day 2019

Grand Brunch Buffet at Sea Oaks

Fresh Baked Breads & Pastries

Delectable Selection of Croissants, Rolls, Muffins, Donuts, Cinnamon Buns, Sticky Buns, Mini Bagels & Assorted Breads Consisting of Italian, French, Pumpernickel, Focaccia, Marble Rye, Semolina, Flavored Butters & Cream Cheese

Salads

*Spring Greens Salad • Mixed Lettuce Greens With Tomato, Cucumber & Carrots, House made Dressings
Classic Caesar • Romaine Hearts Tossed In Our Creamy Caesar Dressing With Garlic Croutons
Tortellini Salad • Italian Vinaigrette, Broccoli, Mushrooms, Roasted Red Peppers, Parmesan Cheese,
Greek Salad • Farfalle Pasta, Feta, Black Olives, Red Peppers, Sun Dried Tomatoes, Baby Arugula
Marinated Mushrooms, Pickled Beets*

Appetizers & Gourmet Platters

*Fruit Salad • Honeydew Melon, Watermelon, Cantaloupe, Grapes, Pineapple, Mint Yogurt Sauce
Garden Bruschetta Platter • Garlic-Herb Baked Toast Points With Chopped Tomato, Basil & Red Onions
Smoked Norwegian Salmon & Smoked White Fish Platter • Red Onions, Capers, Chopped Egg Whites & Yolks
Farm Fresh Deviled Eggs*

Antipasto Platter

Assortment of Imported & Domestic Meats & Cheeses, Including Salami, Provolone, Fresh Mozzarella, Pepperoni Slices Plus More

Grilled Vegetables & Hummus

Featuring - Char Grilled Squash, Zucchini, Eggplant, Asparagus, Red Onion Slices

Fresh Mozzarella Caprese

Homemade Fresh Mozzarella, Sliced Vine Ripe Tomatoes, Red Onion & Basil

Shrimp Cocktail

U Peel Shrimp Iced & Accented With Our Special Cocktail Sauce, Grated Fresh Horseradish & Lemon

Breakfast Favorites

*Smoked Bacon & Sausage Links Cinnamon French Toast with Bananas Foster
Home Fried Potatoes Belgium Waffle Station with Strawberries and Whipped Cream
Scrambled Eggs Quiche
Classic Eggs Benedict ~ Poached Eggs, Canadian Bacon, English Muffin & Hollandaise Sauce*

Our Famous Chef Attended Omelet Station - Customize Your Favorite Omelet!!

Classic Brunch Entrees

*Spring Vegetables & Herb Roasted Red Potatoes
Penne Sausage, Spinach, Leeks, Red Peppers and Basil Cream
Eggplant Rollatini - Basil Marinara
Chicken Pomodoro, Panko Crusted Cutlet with Prosciutto, Tomatoes and Provolone
Seafood Newburg with Rice Pilaf
Honey Glazed Baked Virginia Ham
Chef Attended Carving Station with Steamship of Beef*

Desserts

*Magnificent Display of Assorted Desserts, Cakes & Baked Goodies!
Chocolate Mousse, Jell-O, Cheesecake, Apple Pie, Chocolate Cake, Brownies, Cookies, Rice Pudding,
Pecan Pie & Much More!*

*Also Includes Our Famous Chocolate Fountain!
With Pretzel Sticks, Marshmallows, Oreo's, Rice Crispy Treats, Fruit & More!!*

Now Accepting Reservations 10:00am to 2:00pm in The Grille/Legacy and 10:00am to 3:30pm in The Ballroom

Adults	\$ 29.95
Children 6- 12	\$ 13.95
Children 3- 5	\$ 6.95
Under 3:	“Free”

(Does Not Include Tax & Gratuity)

*Our Easter Day Menu Is Being Served In An Elaborate Buffet Setting
Make Your Reservations Early Preferred Seating Available*

*Payment is due in full at the time of making the reservation, which will include NJ sales tax and 20% gratuity
This payment is non-refundable*