



Easter Menu

Farmer's Market Salad Bar

Fresh Spring Chop Salad, Radish, Pickled Onion, Egg, Cucumber, Tomato, Cherry Balsamic & Ranch Dressings
Seasonal Fruit & Berry Display
Brie en Croute with Michigan Cherry Compote
House-Baked Ciabatta Rolls, Whipped Honey Butter

Chef's Station

Chef-Made Omelets, All Your Favorite and Fresh Ingredients
Belgian Waffles, Apple Compote, Local Maple Syrup & Whipped Cream

Breakfast

Eggs Benedict, Poached Eggs, Canadian Bacon & Chive Hollandaise
Crystal Mountain Breakfast Potatoes, Peppers & Onions
Scrambled Eggs
Peppered Bacon & Zesty Sage Sausage

Holiday Specialties

Chicken Caprese, fresh Mozzarella, Medley Tomato & Basil Relish, Balsamic Reduction
Roasted Cod, Gremolata Crusted, Citrus Beurre Blanc
Buttered Mashed Potatoes
Green Bean & Carrot Medley

Carving Station

Ebel's Ham, Pineapple Mustard Glaze, Braising Jus
Top Round of Beef, Au Jus, Horseradish Cream

From the Sea

Gulf Coast Oysters on the Half Shell*
Chilled Peel & Eat Gulf Shrimp, Spicy Horseradish Cocktail Sauce

Sweets Station

Mousse Shooters, Homemade Berry Phyllo Tarts, Assorted Mini Cheesecakes,
Homemade Carrot Cupcakes, Michigan Apple Crisp

Adults \$49.95 • Kids 7-12 \$19.95 • Kids 6 & under \$12.95
Price includes coffee or tea.

Serving from 9am to 5pm in the Wild Tomato
Reservations required, 888.581.9891

*Please notify us of any food allergies. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.
Prices do not include tax and gratuity.