

The Farmhouse *Bistro*

Easter 2020 Brunch Buffet

Adults: \$38; Guests under 12: \$20

Seatings at 11am, 1pm, & 3pm

Starters

Smoked Salmon Display

With capers, diced red onions, sliced tomatoes, diced hard-cooked eggs

Bistro Salad

Mixed greens with apples, pecans, and goat cheese; with apple cider vinaigrette

Cream of Asparagus Soup

Assorted Bagels and Croissants

Served with whipped butter, cream cheeses, and jellies

Assorted Muffins and Mini Danish

Seasonal Fresh Cut Fruit

Yogurt & Granola

Main Course

Cinnamon French Toast Station

Includes warm maple syrup, fruit compote, chocolate chips, fresh berries, bananas, whipped butter, and fresh whipped cream

Omelet Station

Bacon bits, shredded cheddar-jack cheese, mushrooms, peppers, and scallions

Crisp Applewood Smoked Bacon and Country Breakfast Sausage

Eggs Benedict

With Canadian bacon and hollandaise sauce

Carved Baked Steamship Ham

With pineapple orange glaze

Baked Rainbow Brook Trout Almandine

Roast Leg of Lamb

With rosemary demi-glaze

Roasted Red Potatoes and Seasonal Vegetable Medley

Fried Chicken Tenders

Baked Macaroni & Cheese

Desserts

Chef-selected assortment guaranteed to delight!

Fresh Squeezed Orange Juice, Cranberry Juice, Coffee, and Hot Tea

Bloody Mary Bar (not included in package price)

Bacon, celery, carrots, olives, cocktail onions, shrimp, crab, cheese cubes, blue cheese-stuffed olives, jalapeños, and fruit wedges



Thank you for dining at The Farmhouse Bistro.

All proceeds support the Theatre and its arts education programs!



Price includes buffet only. Sales tax, alcohol, and gratuity are not included.