

Lanier Islands *Easter Brunch 2025*

BREAKFAST STATION

MADE TO ORDER OMELETS WITH WHOLE EGGS OR EGG WHITES

Toppings Include: Cheddar, Swiss, Feta, Bacon, Ham, Sausage, Peppers, Onion, Spinach, Mushrooms, Tomatoes, Artichokes

GRITS

with Butter, Cheese and Salsa

APPLEWOOD SMOKED BACON AND 4 PEPPER CHICKEN SAUSAGE

CROISSANT FRENCH TOAST BREAKFAST CASSEROLE

with Vanilla Custard

GOURMET BREAKFAST BREADS, ASSORTED DANISH AND MINI MUFFINS

SEASONAL CUT FRUIT AND BERRIES

SEAFOOD STATION

BAKED CASINO OYSTERS

Smoked Pork Belly, Caramelized Peppers, Toasted Breadcrumbs

CHILLED COCKTAIL SHRIMP

CHILLED AND SLICED SMOKED SALMON

Accompaniments: Sriracha-lime Cocktail Sauce, Dill Cream Cheese, Lemon Wedges, Cajun Remoulade and Garlic Crostini

SALAD STATION

KALE SALAD

with Crispy Chickpeas, Avocado, Cranberries and Carrot-Ginger Dressing

RADICCHIO, BEAN AND FETA SALAD

with Lemon-Infused Oil

CRUNCHY SPRING SALAD

with Dill Dressing

DISPLAY TRAYS

DEVEILED EGG TRIO

Traditional, Pimento Cheese, Bacon & Onion Jam

ARTISANAL CHEESE DISPLAY

with Roasted Nuts, Fruit Pastes, Fresh and Dried Fruits and Crackers



FROM THE BUFFET

MOLASSES WHIPPED SWEET POTATOES

BOURBON AND BROWN SUGAR GREEN BEANS
with Rendered Pork Belly

GLAZED TRICOLOR CARROTS

ROASTED RED POTATOES
with Garlic and Caramelized Shallots

SUNDRIED TOMATO ROASTED CAULIFLOWER

PECAN CRUSTED TROUT
with Brown Butter Sauce

GRILLED CHICKEN
with Caramelized Onion and Peach Chutney

CARVING STATIONS

BONE-IN HAM
with Root Beer Glaze

ROSEMARY AND GARLIC STUDED LEG OF LAMB
with Brandy Demi

SLOW ROASTED PRIME RIB
with Natural Jus and Horseradish Cream

ACTION STATIONS

BUTTERMILK FRIED CHICKEN AND WAFFLES
with Hot Honey

PASTA TWO WAYS
with Tuscan Cream Sauce and Pomodoro Sauce

KICKIN SHRIMP AND GRITS
with Creole Cream

KIDS CORNER

CHICKEN TENDERS with assorted sauces

BUTTERED CORN

GRAPE GLAZED MEATBALLS

BUTTERED CORN

CREAMY MAC AND CHEESE

GRAND DESSERT BUFFET

MINI LEMON MERINGUE TARTS

CARROT CAKE GEMS

ASSORTED MINI CUPCAKES

MINI BUTTERMILK PIES

DARK CHOCOLATE MOUSSE
with berry compote

OREO CHEESECAKE SQUARES

RED VELVET CAKE GEMS

DESSERT ACTION STATION

BUILD YOUR OWN ICE CREAM SUNDAE

PORT BRAISED BERRIES OVER BROWN SUGAR BISCUIT
with Vanilla Gelato

