



# THE SAFARI ROOM

AT OCEANCLIFF HOTEL

## Easter Brunch Menu

SUNDAY, APRIL 21 | \$54 PER PERSON

### BUFFET STATIONS

#### Patisserie and Fresh Fruit

Baked muffins, breakfast pastries, scones, croissants and artisan breads  
Whipped butter, jams, honey and seasonal fresh fruit display

#### Raw Bar

Freshly shucked native oysters and littlenecks, peel and eat shrimp cocktail over ice  
Cocktail sauce, horseradish, hot sauce, mignonette and fresh lemon

#### Omelets

Made to order any style omelet  
Ingredients to choose from—chopped country ham, bacon, shrimp, mushrooms, spinach, onions, peppers, hot peppers, tomatoes and cheese

#### Breakfast

Eggs Benedict, smoked bacon, country sausage links, home fries  
Fresh baked Belgian waffles with warm maple syrup and fresh berry compote

#### Lunch & Carving

Mixed Greens Salad with balsamic vinaigrette  
Roasted spring vegetables and mashed potatoes  
Grilled Chicken Picatta with white wine caper butter sauce  
Grilled Salmon with jasmine rice and roasted spring vegetable ragout  
Carved flame roasted Top Sirloin with grated horseradish-black pepper sour cream  
Rosemary rubbed Lamb round with mint glaze or cabernet demi-glace

#### Dessert Display

Mini Desserts including- cupcakes, key lime pie, cheesecakes, chocolate mousse  
cups truffles and chocolate strawberries  
Made to order bananas foster with vanilla ice cream served in a  
gluten free pastry bowl

