



Easter Sunday Brunch

In The Grand Ballroom



Sunday, March 31st

Reservations at 10:30 • 11:00 • 1:30 • 2:00

Full Gourmet Buffet

Bountiful Displays

Bread - An assortment of fresh baked rolls, bagels, bread & breakfast danish

Fruit Display - Stunning displays of seasonal fruits, berries and carvings

Cheese Boards - Chef's selection of domestic & imported cheeses, nuts & local dried fruits

Tuscan Table - Gourmet salads, antipasti displays, terrines & pates

Decadent Seafood Display

Fresh Display of **Nova Scotia Smoked Salmon** served with traditional accompaniments

Smoked Whitefish platter with cured lemon & capers

Fresh Peel & Eat Gulf Shrimp, mignonette, cocktail sauce & creole aioli

Frutti Di Mare Seafood Salad - Calamari, shrimp, scallops, mussels, sherry wine vinaigrette

Breakfast Corner

Eggs Benedict - English muffins, poached eggs, Canadian bacon & hollandaise

French Toast - Fresh maple syrup

Belgian Waffles - Fresh maple syrup

Blintzes - Cheese, blueberry

Home Fried Potatoes - Bell peppers, onions & crispy potatoes

Bacon & Sausage

Entrée & Sides

Chicken Milanese - Blistered grape tomatoes, broccolini, fresh mozzarella,

Grilled Mediterranean Salmon - Kalamata olives, plum tomato, red onion, artichokes, cucumbers, crumbled feta, balsamic glaze

Roasted Pork Loin - Braised cabbage, cranberry demi glaze

Whipped Potatoes and Fingerling Potatoes

Fresh Vegetables - Patty pan squash, broccoli, cauliflower, baby carrots, haricot vert

Chef Attended Stations

Farm Fresh Omelettes - prepared to order using local vegetables, seafood & meat

Salad Station

Tossed Garden, Hydro Watercress & Baby Spinach - house made dressings



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Pasta Station

Penne alla Vodka
Tortellini Alfredo

Carving Station

Prime Rib Au Jus

Glazed Ham – Grilled pineapple, cloves, brown sugar, Dijon mustard

Leg of Lamb - Herb crusted, mint au jus

Kids Station

Chicken Tenders
Macaroni & Cheese
French Fries

Decadent Dessert Display

Assorted Juices, Sodas, Coffee & Tea
Cash Bar Available



MEET THE
EASTER
BUNNY



Adults \$74.95^{+tax}

Children ages 3-10 years \$34.95

Infants 2 years and under no charge

Kindly provide your own High Chair or Booster

Advanced Purchase ONLINE - Non Refundable within 7 days of event.
www.EastWindLongIsland.com

***COVID/ CANCELLATION DISCLAIMER: Since it is common knowledge now that you are booking a reservation during a pandemic, you assume the risk, our tickets are non-refundable

Before placing your order, please inform your server if a person in your party has a food allergy.*

Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



EAST WIND
LONG ISLAND