

EASTER BRUNCH

AT THE FARM AT SOUTH MOUNTAIN

APRIL 21, 2019

STARTERS

KALE & QUINOA SALAD

Toasted Pecan Pieces, Feta, Dried Fruits, Lemon Vinaigrette

CAPRESE SALAD

Cherry Tomatoes & Mozzarella with Farm Basil. Drizzled with Olive Oil & Fresh Cracked Pepper.

DAUPHINOISE POTATOES

Scalloped and layered potatoes with melted Gruyère cheese

YOGURT & GRANOLA

Creamy Yogurt with Housemade Granola and Assorted Fresh Fruit

APPLEWOOD SMOKED BACON & FARM SAUSAGE

CREAMY MAC & CHEESE

GARLIC BRUSHED SOURDOUGH ROLLS WITH WHIPPED BUTTER

ENTREES

OMELET STATION

Selection of Fillings to Include Caramelized Onions, Peppers, Mushrooms, Tomatoes, Spinach, Asparagus & Roasted Jalapeño. Accompanied by Gourmet Cheeses & Meats.

GRILLED HERB CHICKEN

Drizzled with a Lemon-Basil Beurre Blanc

SLOW BRAISED SHREDDED BEEF SHORT RIBS

Topped with roasted Mirepoix

PECAN FRENCH TOAST

Twice-Cooked Challah with Pecan-Honey Glaze, Bananas & Caramel Maple Syrup

DESSERTS & BEVERAGES

SWEETS TABLE

Flaming Donuts station, Strawberry Shortcake and Funfetti Cakes in a Jar, Mini Chocolate Chip Cookies, Chewy Brownies (gluten-free), Pecan Pie Bites

FARM FRESH BAKED PASTRIES

& BREADS

Bountiful Display of Coffee Cakes & Muffins Served with Whipped Butter and Homemade Preserves

BEVERAGES

Regular Coffee, Iced Tea, Lemonade & Orange Juice
*White Wine & Champagne for Purchase

THEFARMATSOUTHMOUNTAIN.COM