

Easter Sunday Brunch Buffet 2023

From the Pantry

Spring Salad: Spring Field Greens and Assorted Toppings and Dressings
Baby Spinach Salad: Spinach, Roasted Peppers, Smoked Gouda, Blistered Tomatoes
Tuscan Pasta Salad
Spring Pea Salad: Spring Peas, Baby Carrots, Shaved Onions, Asparagus
Imported and Domestic Cheeses, Heritage Crackers

Breakfast Station

Asparagus and Goat Cheese Scramble
Belgian Waffles
Bacon and Sausage

Seafood Station

Peel and Eat Shrimp
Chilled Seafood Display
House Smoked Salmon with Traditional Accompaniments

Carving Station

Leg of Lamb with Rosemary and Dijon
Garlic Rosemary Oven Roasted Prime Rib of Beef

Chef's Special Entrees and Seasonal Sides

Grilled Chicken Breast with Wild Onion and Garlic Cream
Broiled Atlantic Salmon with a Roma Tomato and Pesto Crust
Lobster Mac N Cheese
Mashed Yukon Potatoes with Garlic and Chives
Oven Roasted Vegetable Medley
Steamed Spring Asparagus

Dessert Station

Seasonal Confections, Cakes and Pies
Strawberry Cobbler
Bread Pudding with Bourbon Sauce
Cookies & Brownies
Build your own Ice Cream Sundae with Fudge, Whipped Cream, Nuts,
Cherries and Sprinkles

Adults \$55.95

Children 6 thru 12 \$29.95

Children 5 and under \$10.95

Seating's available 11:30am-3pm

RESY.com for Reservations. Search Brasstown Dining Room Young Harris
All Reservations will be prepaid in advance through RESY.com