

Tower Ridge Easter Brunch

Sunday, April 16, 2017

Serving from 10:30am-2:00pm



Breakfast Station

Assorted Pastries, Croissants, Scones & Muffins
Applewood Smoked Bacon & Sausage
Scrambled Eggs
Ham & Sundried Tomato Quiche
Herbed Home Fries

*EGGcellent Eggs Made to Order: Omelets, Sunny Side Up, Over Easy!
Egg Whites Available*

Lunch-Time Favorites

Baked Macaroni & Four Cheese
Chicken St. Germain, encrusted with Panko, sautéed in Citrus Beurre Blanc
Stuffed Haddock with Scallops & Crab Meat topped with Hollandaise Sauce
Roasted Spaghetti Squash

Chef Manned Carving Station featuring Apricot-Dijon Ham & Herb Roasted Prime Rib

Artesian Display

Crisp Green Salad	Fresh Fruit Salad	Roasted Shrimp Cocktail
Antipasto Pasta Salad	Deviled Chicks	Prosciutto wrapped Cantaloupe

Belgian Waffle Tower Bar

Choose your favorite waffle: Chocolate? Rainbow? Berrylicious? Traditional?
Then create your own tower with pineapples, assorted berries, M&M's, marshmallows, maple syrup, chopped nuts, chocolate chips & whip cream. **Kids Love It!**

Delectable Desserts

Smores Galore: An interactive station toasting marshmallows and building your own smores with graham crackers & chocolate bars. Accompanied with Key Lime Pie, Chocolate Covered Strawberries, White Chocolate Chip Brownie, Cannoli, Crème Brulee & Tiramisu! Oh My!

Fruit Juice Station

Take a Step into the Islands with our Freshly Squeezed Exotic Fruit Juices!
Coffee & Tea Service Included

\$31.95 per person

Children ages 4-12 \$16 / Children 3 & under Free

Gratuity will be added for parties of 6 or more

Reservations Required: 860-651-9393 or info@towerridgecc.com

