



Easter Brunch

Shaker Ridge Country Club

April 1, 2018

Seating Times: 11:00 a.m. & 1:30 p.m.

Mimosa Punch

A selection of fresh fruit, international cheeses, artichokes, roasted peppers, olive assortment, tomatoes, cucumbers, mozzarella salad, marinated mushrooms, assorted pickled vegetables, dried cranberries, walnuts and baby field greens with a choice of selected homemade dressings.

*Broccoli and Cheddar Frittata**

*Scrambled Eggs / Omelet Station**

*Applewood Smoked Bacon**

*Maple Breakfast Sausage**

*Shredded Hash Brown Potatoes**

Banana Fosters French Toast

Bakery Basket & Bagels w/Cream Cheese

Stuffed Sole w/Herb Champagne Cream

*Pan Seared Chicken Breast w/Wild Mushroom & Roasted Garlic Cognac Sauce**

*Carved Turkey Breast & Ham**

Shrimp and Scallop Cavatappi w/Fire Roasted Tomato Broth

*Rosemary & Thyme Roasted Fingerling Potatoes**

*Saffron Wild Rice**

*Asparagus Vegetable Medley**

Assorted Juices

Coffee, Tea

An assortment of the Chef's favorite fresh baked cookies, brownies, seasonal fruit pies, cakes and rice pudding parfaits.

**Gluten Free*

\$34.95++ per person \$17.50++ children under 10 3 & under Eat Free

Reservations Required by Monday, March 26th

Please call (518) 389-2889 or

email: catering@2sheacatering.com

