

Easter Brunch

SUNDAY, MARCH 31ST, 2024 | 11:00 AM - 3:00 PM | OCEAN BALLROOM

SOUP & SALAD STATION

Lobster Bisque

Potato Leek Soup with Crispy Lardons

Hammock Beach Garden Salad | Mixed Baby Lettuce,
Baby Romaine, Heirloom Tomatoes, Cucumbers, Red Onions,
Candied Pecans, Raisins, Garlic Croutons, Applewood
Smoked Bacon, Almonds, Cranberries
Shredded Cheeses, Assorted Dressings

Spring Salad | Asparagus, Snap Peas, Prosciutto, Parmesan Cheese, Boiled Eggs, Mustard Vinaigrette

Soft Rolls & Sweet Butter

Pasta Salad | Tri-color Rotini, Haricot Verts, Bell Peppers, Baby Heirloom Tomato, Cucumber, Shallot Vinaigrette

Fresh Fruit Salad | Honeydew, Pineapple, Cantaloupe, Mint

CRUDITÉ AND CHARCUTERIE DISPLAY

Domestic & Imported Cheeses and Meats
Artisan Breads, Crostini & Crackers
Variety of Fresh Crudité Vegetables
Ranch Dip & Assorted Hummus
Fresh Oils & Spreads

FRESH FROM THE SEA

Cocktail Shrimp, Oysters on the Half Shell, Crab Claws, Marinated Green-lipped Mussels

Spicy Cocktail Sauce & Lemons

Smoked Salmon Display, Traditional Accompaniments

ACTION STATIONS

CARVING

Herb Crusted Prime Rib, Rosemary Jus, Horseradish
Pineapple and Bourbon Glazed Ham

OMELET STATION

Farm Fresh Eggs Traditional Toppings & Cheeses

BELGIAN WAFFLES

Fresh Whipped Topping, Maple Syrup, Pecans, Chocolate Chips, Strawberries, Blueberries

ENTRÉES

Scrambled Eggs, Chives

Applewood Smoked Bacon, Chicken Apple Sausage

Hammock Breakfast Potato

Baked Turkey Pot Pie

Seared Atlantic Salmon, Lemon Beurre Blanc, Fresh Herbs

Seasonal Roasted Vegetable Medley

Truffle Whipped Potatoes

CHILDREN'S ENTRÉES

Chicken Tenders

Penne Primavera

Meatball Marinara

Green Beans

SWEETS

Mini Cupcakes, Assorted Cheesecakes and Pies, Easter Cookies, Assorted Dessert Shooters, Petit Fours



Members \$75 | Guests \$95 | Children ages 3 - 12 \$35

Tax and gratuity not included. Reservations required. To make reservations, please call Christine Losagio at 386.246.5676 or email christine.losagio@hammockbeach.com