





Seasonal Greens Mixed Greens

Toppings

Tomatoes, Onions, Red Onions, Green Peppers, Cucumbers, Pineapple, Corn, Feta Cheese, Parmesan Cheese Smoked Ham, Crispy Bacon Herb Croutons

Dressings

French, Caesar, Ranch Italian, Balsamic

Hawaiian Chopped Salad

Roasted Chicken, Pepper Salad

Baby Potato Salad with Mustard Dressing

Chicken and Bell Pepper with Mustard Dressing

Shrimp Cocktail Fresh Lemon Wedges, Cocktail Sauce

Bircher Muesli

Seasonal Fruits Fresh Fruits Sliced & Whole



CHARCUTERIE PLATTER

Assorted Cheese Board Smoked Ham, Smoked Salmon, Salami

> Crackers Pita + Hummus Chutney Grapes

BREAKFAST

Mini Danish & Donuts

French Toast & Pancakes served with chocolate, maple syrup, whipped cream & honey mascarpone

Omelette Station

Add on Ham, Sausage, Peppers, Onions, Mushrooms, Green Onions, Cheddar Cheese



HOT STATION

Slow Cooked Lamb with Rosemary & Red Wine Jus

> Roasted Chicken with Mustard & Thyme

Herb Crusted Fish with Classic Lemon Butter

Vegetable Biryani

Penne with White Sauce

Macaroni & Cheese

Garlic Mashed Potato

Peas & Rice

Roasted Vegetable with Garlic & Olive Oil



DESSERTS

Apple Crumble Tart

Banana Bread Pudding

Chocolate Mousse

Strawberry Shortcake

Easter Macaroons (GF)

Easter Sugar Cookies

SUNDAY Brunch

BOOK A TABLE

TRIBE.BM

