





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

