

EASTER JAZZ BRUNCH AT EAGLEWOOD

APRIL 20TH, 2025



EAGLEWOOD[®]
resort & spa

EVENT INFORMATION:

General Info

- \$72/adults (tax and 20% gratuity not included)
- \$24/kids (12 and under)
 - \$25 deposit required per person
 - reservations made through Eventbrite/ \$3.52 reservation/CC processing fee which is non-refundable
 - deposits refunded day of from your bill
 - no gift cards accepted
- 10am-3pm
- Live Jazz

F&B INFO

- Bottomless champagne and mimosas included
- Full bar service, \$10 bloody marys
- Variety of culinary stations, omelet station, dessert station, raw bar, hand carved NY striploin
- Family photo op

SALAD BAR

Fresh Mixed Field Greens
assorted dressings and condiments

Caesar Salad
garlic croutons, parmesan

Greek Salad
cucumber, red onion, feta, black olive

Roasted Beets & Goat Cheese
citrus, mint, walnuts

RAW BAR & CHARCUTERIE SELECTION

Jumbo Shrimp Cocktail
fresh lemon, cocktail sauce

Fresh Shucked East Coast Oysters
horseradish, mignonette

Smoked Salmon Platter
traditional garnish, cream cheese, NY style bagels

Assorted Domestic/Imported Cheeses and
Local Salami
served with marinated olives, whole grain mustard,
candied nuts, mostarda, herbed crackers

ASSORTED BREAKFAST PASTRIES

croissants, muffins, danishes, donut holes,
assorted mini quiches

SOUP

Clam Chowder

Carrot-Ginger
served with fresh baked assorted rolls and
whipped butter

KIDS

Chicken Tenders

Mac n Cheese

Cheeseburger Sliders

Corn Dogs

Tater Tots

CARVERY

Slow Roasted Salt & Pepper
New York Striploin
served with green peppercorn sauce,
horseradish sauce, brioche rolls

Smoked Pit Ham
pineapple-jalapeno glaze, whole grain mustard

OMELET STATION

Farm fresh eggs and egg whites
selection of assorted vegetables, meats,
and cheeses

BREAKFAST

Chicken & Mushroom Crepes

Cheese Blintzes with Strawberry Sauce

Belgian Sugar Pearl Waffles

Neuske's Bacon

Apple Chicken Sausage

BRUNCH ENTREES

Big Glory Bay Salmon
melted fennel and leeks, sherry-dill cream sauce

Herb Roasted Chicken
roasted mushrooms, peas, lemon-herb jus

Spring Vegetable Rigatoni
chili flake, basil, alfredo sauce

Vegan Udon Noodle Stir Fry
tempeh, cabbage, carrots, miso

SIDES

Buttermilk Mashed Potatoes

Brown Rice Pilaf

Grilled Asparagus

Orange-Cumin Carrots

DESSERTS

Assorted Mini Desserts

Assorted Cakes and Pies

Fresh Baked Cookies
and Brownies

Candy Station

Fruit Platters

