

Easter DAY BRUNCH

April 9, 2023

Easter Sunday Menu 2023

Membership not required.

Omelettes & Crêpes Made-to-Order

Spinach and mushroom crêpes with Boursin cheese sauce

Egg or egg white omelettes with choice of fillings

broccoli, spinach, tomatoes, peppers, caramelized onions, asparagus tips, sautéed mushrooms, bacon bits, diced ham, cheddar cheese, Swiss cheese

Hot Breakfast Selection

Eggs Benedict

French toast

with whipped cream and mixed berry compote

Applewood smoked bacon

Breakfast chicken sausage

Boulangerie

Freshly baked croissants, mini muffins, mini danish, yogurt loaf and bagels

Seafood and Sushi Station

Shrimp cocktail, seafood ceviche, assorted sushi rolls, nigiri, vegetable maki, seafood maki with Tamari soy sauce, pickled ginger, cocktail sauce, and wasabi

Salad Selection

Baby organic greens, English cucumber, sliced red radish

with French dressing and house vinaigrette

Smoked Salmon

with red onions, capers, crème fraîche

Mango and Jicama salad with jalapeno and cilantro-lime dressing –GF

Asparagus and wild mushroom salad with baby arugula, truffle vinaigrette –GF

Grilled spiced cauliflower with roasted peppers, baby kale, house vinaigrette –GF

Soup Du Jour

Lobster bisque

Vegan lentil and spinach –GF

Hot Entrée Selection

Pan seared branzino with avocado–mango relish–GF
Grilled rack of lamb with herbs au jus and minted aji verde on the side–GF
Chicken française–GF
Roasted rosemary golden potato–GF
Vegan eggplant parmesan with marinara sauce
Mixed seasonal vegetables
Dinner rolls and butter

Desserts

Decadent Bites from our Pastry Chefs to include:
Banana bread pudding with caramel sauce
French macarons
Assorted panna cotta
Assorted tarts and tortes
Petits fours
Sliced seasonal fruits

Cheese Display

Local and international cheeses with seasonal berries, and grapes

Beverage

Coffee, Tea, Soft Drinks, Juices, and a Mimosa or a Bloody Mary

\$104.95 per person

\$55.95 per child (age 4–12; no charge for children under 4)

Before placing your order, please inform your server if anyone in your party has a food allergy.

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness. Food and beverage prices are subject to an 20% house charge, and, if applicable, a large party attendant fee and state tax. The house charge and attendant fee are not tips or gratuities but are used to defray costs. The Harvard Faculty Club has a no tipping policy to which staff must adhere.