March 31, 2024

Easter Sunday Brunch 2024

Membership not required.

Omelets & Crepes Made-to-Order
Spinach and mushroom crepes with Boursin cheese sauce
Egg or egg white omelets 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
Roasted beets, baby kale, pickled red onion, feta cheese–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
New England clam chowder
Vegetarian tortilla soup –GF

HotEntréeSelection
Pan seared branzino with lemon beurre blanc–GF
Grilled rack of lamb with herb au jus and minted aji verde on the side–GF
Chicken marsala–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 macaroons
Assorted panna cotta
Assorted tarts and tortes
Petite fours
Sliced seasonal fruits

Cheese Display
Local and international cheeses with seasonal berries, and grapes

Beverage
Coffee, Tea, Soft Drinks, Juice, and a Mimosa or a Bloody Mary

$114.95 per person
$59.95 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.