

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

***Hot Entrée Selection***

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 macarons  
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 a 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.