

~ EASTER BRUNCH BUFFET ~
HARVARD FACULTY CLUB
April 1, 2018

SEAFOOD AND SUSHI

Shrimp Cocktail * Oyster Shooters * Seafood Ceviche
Sushi Rolls * Nigiri * Vegetable Maki

ANTIPASTI

Salad of Organic Mixed Spring Greens * Smoked Salmon with Capers and Crème Fraiche * Roasted Beets with Goat Cheese * Grilled Cauliflower with Garam Masala and Mango Yogurt * Wheat Berries Tabbouleh with Cucumber * Haricot Verte and Chickpeas with Tarragon

TRADITIONAL BREAKFAST FARE

Eggs Benedict * Omelets and Crepes with Choice of Fillings * French Toast with Warm Maple Syrup * Applewood Smoked Bacon * Turkey Sausage

HOT SELECTIONS

Lobster Bisque * Pan Seared Halibut * Chicken Paillard * Cheese Ravioli with Basil Tomato Sauce * Herb Marinated Rack of Lamb * Maple Roasted Salmon * Spring Vegetable Medley
* Yukon Gold Potatoes

BOULANGERIE AND DESSERTS

Croissant * Mini Muffins * Danish * Yogurt Loaf * Rolls and Butter
* Banana Bread Pudding with Warm Caramel Sauce * Rhubarb-Apple Cobbler
* Petite Fours * Sliced Fresh Fruits
* Assorted Local and International Cheeses

Ask your server for a complimentary Mimosa or Bloody Mary

\$72 per person

\$36 ages 4-12

Refunds will be made for reservations cancelled no later than Thursday, March 29

[Reservations Required – Click Here](#)

Or Call the Front Desk at 617-495-5758

Food and beverage prices are subject to an 18% house charge, and, if applicable, an attendant fee for large groups, plus applicable Massachusetts taxes. The house charge and attendant fee are not gratuities or tips but are used to defray costs.

The Harvard Faculty Club has a no tipping policy to which staff must adhere.