~ 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

Reservations Required

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.