



Moro's Table

Easter Brunch Buffet

Sunday, April 21st 2019

10:30 am – 4 pm

House Made Granola Bar

vanilla Greek yogurt, fresh fruit and berries, maple sweetened mascarpone

French Toast

overnight French toast, whipped cream, fresh strawberries

Scrambled Eggs and Bacon

Smoked Salmon

red onion, capers, tomato, crème fraiche, hardboiled egg, lemon

Mixed Greens

honey-lemon vinaigrette, grape tomatoes, cucumber, carrot

Vegetable Penne

sautéed vegetables, parmesan, red pepper cream

Roasted Vegetables

garlic roasted potatoes, thyme roasted carrots, broccoli

Garlic Crusted Baked Cod

garlic compound butter, garlic crumb, lemon beurre blanc

Braised Beef Rib

burgundy sauce bordelaise, tomato, parmesan, parsley

Sweet Ending

maple bacon scone, midnight chocolate cake, lemon poppy seed muffin, mixed berry tart

\$29++/person

\$16++/child ages 5-12

Children 4 and Under Free