



Water's Edge Events Center's EASTER BRUNCH BUFFET

Made to Order Omelets and Scrambled Eggs

Cheddar, Swiss cheese, smoked ham, crumbled bacon, spinach, tomato, mushrooms, bell peppers, onions

Pancakes

Pure maple syrup, blueberry compote, strawberry sauce, bananas foster sauce, chocolate chips, powdered sugar

Corned Beef Hash

Yukon gold potato, caramelized onions, cheddar

Crisp Smoked Bacon • Maple Sausage Links • Assorted Breakfast Pastries • Artisan Rolls • Buttermilk Biscuits

Fresh Fruit Display

A selection of the season's finest local and tropical fruits

Traditional Maryland Crab Soup • Spring Chicken and Asparagus Soup

Garden Salad

Crisp iceberg, spring greens, baby spinach, tomatoes, cucumber, hard boiled eggs, red onion, buttermilk ranch dressing

Grilled Spring Asparagus

Citrus Gremolata

Mediterranean Orzo Pasta Salad

Cucumber, tomato, red onion, olives, feta cheese, lemon vinaigrette

Seasonal Roast Vegetables Medley

Oyster Bar

A selection of the finest east coast and Chesapeake Bay oysters on the half shell, lemon vinaigrette, tabasco, cocktail sauce

Smoked Pit Ham Carving Board

Honey brown sugar glaze, spicy grain mustard sauce

Creekstone Farms New York Steak Carving Board

Horseradish cream, chimichurri

Pan Roasted Halibut

Mango salsa, citrus beurre blanc, baby bok choy

Shrimp and Grits

White cheddar and smoked bacon

Roasted Fingerling Potatoes

Chicken Tender Fritters • French Fries • Corn Dogs

Assorted Cakes • Cookies • Brownies • Mini Crème Brûlée

Brewed Columbian Coffee • Decaffeinated Coffee • Assorted Teas • Pepsi Products • Lemonade

\$39 Adults • \$18 Children 6-12 • 5 years and under are free

Tax and gratuity are not included

Menu Subject to Change