

# EASTER 2018 BUFFET BRUNCH

COMPLEMENTARY JUICE, COFFEE, ICE TEA OR LEMONADE

ASSORTED BREADS PASTRIES AND MUFFINS

FRESH CUT FRUIT SALAD



OMELET STATION: WHOLE EGG OR EGG WHITES, BACON, HAM, ONION,  
MUSHROOM, TOMATO, SPINACH, AMERICAN, SWISS, CHEDDAR

BELGIAN WAFFLE STATION: WHIPPED BUTTER, LOCAL MAPLE SYRUP,  
CINNAMON SUGAR, FRESH FRUIT, NUTELLA

CLASSIC FRENCH TOAST WITH BERRIES AND LOCAL SYRUP  
APPLEWOOD BACON, MAPLE SAUSAGE, HOME FRIED POTATOES



## CARVING STATIONS

HONEY GLAZED HAM

LEMON LEG OF LAMB



TOMATO, SPINACH AND FETA QUICHE

WILD MUSHROOM RAVIOLIS WITH CORN CREAM

BAKED STUFFED HADDOCK WITH LEMON BEUR BLANC

ROAST BEEF HASH WITH YUKON POTATOES, TURNIP AND ONION

LOBSTER AND SHRIMP BISQUE WITH SHERRY CREAM AND FRESH CHIVE

SHRIMP COCKTAIL



CHEESE AND CHARCUTERIE: LOCAL MEATS AND CHEESES WITH CROSTINI AND CRACKERS

SMOKED SALMON: HOUSE SMOKED SALMON, HERBED CRÈME FRAICHE,  
PICKLED RED ONION, CAPER BERRIES

SPRING GREENS SALAD: LOCAL ARUGULA, ROASTED BEETS, CHEVRE, RED ONION,  
GRAPE TOMATO AND ENGLISH CUCUMBER

NOLO CAESAR: SHAVED PARMESAN, BRIOCHE CROUTONS, HOUSE MADE DRESSING

FRESH SPRING MEDLEY OF VEGETABLES | BRAISED COLLARD GREENS



MEDLEY OF PETITE FOURS | BROWNIES  
COOKIES | FLOURLESS CHOCOLATE TORTE

10:30AM - 3PM | \$49 PER PERSON | RESERVATIONS REQUIRED | 978 649-4400

NOLO BISTRO & BAR WILL OPEN AT 5PM FOR DINNER WITH A LIMITED MENU