

EASTER 2018 BUFFET BRUNCH

COMPLIMENTARY 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 ^{GF}

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

CLASSIC FRENCH TOAST WITH BERRIES AND LOCAL SYRUP

APPLEWOOD BACON ^{GF}, MAPLE SAUSAGE ^{GF}, HOME FRIED POTATOES ^{GF}



CARVING STATIONS ^{GF}

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 ^{GF}

LOBSTER AND SHRIMP BISQUE WITH SHERRY CREAM AND FRESH CHIVE ^{GF}

SHRIMP COCKTAIL ^{GF}



CHEESE AND CHARCUTERIE: LOCAL MEATS AND CHEESES ^{GF}

WITH CROSTINI AND CRACKERS

SMOKED SALMON: HOUSE SMOKED SALMON, HERBED CRÈME FRAICHE,
PICKLED RED ONION, CAPER BERRIES ^{GF}

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

NOLO CAESAR ^{GF}: SHAVED PARMESAN, BRIOCHE CROUTONS, HOUSE MADE DRESSING

FRESH SPRING MEDLEY OF VEGETABLES ^{GF} | BRAISED COLLARD GREENS ^{GF}



MEDLEY OF PETITE FOURS | BROWNIES
COOKIES | FLOURLESS CHOCOLATE TORTE ^{GF}

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

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