

2025



EASTER BRUNCH MENU

at Andover Country Club



DISPLAYS

Assorted Breakfast Breads & Pastries

Imported & Domestic Cheese

Charcuterie

Fresh Fruit

Assorted Deviled Egg

Shrimp Cocktail

cocktail sauce, lemon

Quiche

bacon & cheddar & bell pepper, onion & mushroom

SALADS

Caesar

romaine hearts, herb croutons, parmesan cheese, caesar dressing

Spring Greens

strawberries, blueberries, toasted almonds, golden raisins, cypress grove purple haze cheese, lemon poppy seed vinaigrette

Traditional Greek

tomato, cucumber, kalamata olive, bell pepper, red onion, feta cheese, oregano

Grilled Asparagus & Burrata

blackberry, pine nuts, prosciutto, pea tendrils, honey

Curried Cauliflower - Chickpea

endive, spanish olives, red onion, golden raisins, parsley, curried vinaigrette

CARVING STATION

Bone-in-Honey Glazed Ham

assorted mustard, dinner rolls

Lamb Ossobuco

braised lamb shank served with white bean ragout

BUFFET

Bacon & Pork Sausage Links

Eggs Benedict

canadian bacon, English muffin, hollandaise

Garlic Buttered Green Beans

parmigiano reggiano

Sweet & Spicy Baby Carrots

harissa grilled baby rainbow carrots, brown butter honey

Smashed Marble Potatoes

Potato Gratin

Creamy Spinach & Artichoke Stuffed Chicken

bacon, cornflake crust, chicken jus

Brioche Crusted Halibut

mussels, spicy tomato-fennel broth

Omelet Station

tomato, bell pepper, onion, spinach, bacon, sausage, ham, cheddar, swiss

Waffles Made to Order

strawberry compote, warm maple syrup, whipped cream

KIDS BUFFET

Fresh Fruit Skewers

Crudit  Cups

carrot, sugar bomb tomato, celery, cucumber, ranch dip

Chips & Dip

house fried tortilla chips with guacamole

Broccoli Casserole

cheddar, breadcrumbs

Mac & Cheese

gemelli pasta, four cheese sauce

Popcorn Chicken

honey mustard, BBQ Sauce

Monte Cristo

french toast dripped ham & cheddar sandwich

Assorted Cupcakes

DESSERTS

Chef's Display of Assorted Desserts

DRINKS

Coffee Tea & Decaf Station

Assorted Juices

Please Note: Items Subject To Change

