

Easter Brunch Menu

Welcome to Alderbrook Resort & Spa

Alderbrook Resort & Spa has been a destination for gatherings since 1913. We offer seasonal, Northwest fare through thoughtfully sourced partners and inspired service in an approachable setting.

\$65 adults, \$25 children 10 & under

Includes non-alcoholic beverages

8:00am-2:00pm

GARDE MANGER

Ambrosia Salad

Caesar Salad w/Crumbled Croutons & Baked Parmesan

Beet Salad

Fresh Assortment of Diced Fruit

Assorted Sushi (Spicy Tuna, Veggie, & California Roll)

Hood Canal Oysters

House Cured Lox Display

Antipasti

Cheese Display

Cured Meat Display

HOT

BLT Eggs Benedict

Bacon & Sausage

Brioche French Toast

Blintz w/Assorted Sauces

House-Made Biscuits & Chorizo Gravy

Breakfast Potatoes

Rolled Oatmeal with Brown Sugar & Fruit Preserve Upon

Request

Hood Canal Clams

Sautéed Garlic-Herb Prawns

Vegetarian Quiche

Skin On Chicken Breast

Tempeh with Rainbow Chard w/ White Bean, Basil, Garlic, & Balsamic Reduction

Split Pea and Ham Soup

Parmesan Bowl Ravioli w/Wild Mushrooms, Baby Kale, Pancetta, & Parmesan Cream

Field Roast Sausage & Gruyere



ALDERBROOK

RESORT & SPA

CARVING STATION

Slow Roasted Prime Rib

Lamb Porchetta

Salt Baked King Salmon w/ Brown Sugar Chile Rub

OMELETTES

Assorted Meat, Cheese, & Vegetable

SWEETS

Sour Cream Coffee Cake

Carrot Cake

Mini S'more Tarts

Banana Split Shooters

Muffins

Hazelnut Flan with Salted Caramel

Assorted Artisan Brownies

Chocolate Mousse Cups

Mixed Berry Short Cake, Blue Ox Cream Anglaise

Chocolate Dipped Strawberries



ALDERBROOK
RESORT & SPA

