

Easter Day Brunch

APRIL 12, 2020 | 10AM—4PM

Many items from our Easter Day Brunch buffet are sourced from local partner farms such as Reid Angus and Woodside Farm Creamery. The Hilton Wilmington/Christiana's Easter Day Brunch buffet is a tremendously popular event. Book early for your preferred seating time by calling 302.631.1542 or emailing jlukeman@hiltonchristiana.com.

BREAKFAST FARE

- Our signature fried beignets, danishes, muffins, breakfast breads, croissants
- Chef Don's famous made-to-order omelet station
- Waffle station and French toast with all toppings
- Apple stuffed pancakes with maple syrup
- Scrambled eggs
- Turkey sausage
- Hickory bacon
- Spring potato, peppers and onion home fries

LUNCH FARE

- Variety of heirloom tomato salads with different cheeses and vinaigrettes
- Signature she crab bisque
- Local and regional gourmet cheeses from DE, MD, and PA
- Grilled vegetables display with hummus, olive tapenade, baba ganoush, tomato and basil pesto
- Cured meat display served with locally baked breads and homemade jams and mustard from Backyard Jams and Jellies
- Smoke house display - sustainable smoked salmon, pastrami salmon, house-marinated honey lime soy glazed roasted salmon, marinated clams and mussels, grilled octopus, ahi seared tuna, local oysters and jumbo shrimp cocktail, served with cocktail sauce, horseradish and whole grain mustard mayonnaise
- Locally dried and cured sausages - duck, brisket and pork tenderloin with cranberry apple chutney made by Backyard Jams and Jellies
- Shrimp francaise sweet pea tortellini roasted heirlooms tomatoes, olive, asparagus, roasted red pepper, parmesan, lemon caper sauce
- Smoked paprika salmon, herb quinoa, cherry chutney
- Duck ragout, stuffed rigatoni, shaved parmesan cheese
- Sautéed crab cakes with cream corn relish
- Grilled filet medallions, garlic parmesan fingerling potatoes, crispy brussels sprouts, rosemary
- Grilled chicken bruschetta, sliced mozzarella, basil and tomato bruschetta
- Sliced grilled marinated pork medallions, roasted butternut squash, fennel and onion with a rosemary demi
- Crispy butternut squash gnocchi, broccolini with roasted peppers, roasted cauliflower, smoked chipotle sweet potatoes

"BUILD YOUR OWN" GARDEN FRESH SALAD

- Fountain of baby greens, arugula, spinach, romaine lettuce, baby kale, sprouts, micro greens
- Fresh raspberries, blueberries, blackberries, sliced grapefruit and oranges
- Dried fruit - cranberries, blueberries, currants, cherries
- Red onion, scallion, fennel, julienne peppers, roasted peppers, marinated artichokes, beans
- Quinoa, faro, lentils, couscous, chickpeas
- Heirloom tomatoes, roasted beets, brussels sprout slaw, carrots, cucumbers, pickled green beans, red onion
- Chipotle maple walnuts, candy pecans, cranberry cashews, sunflower seeds, crispy chick peas
- Olives, sundried tomatoes, asparagus, roasted cauliflower
- Cheeses to include crumbled goat, feta, blue cheese, shredded cheddar, and parmesan
- Croutons and bacon
- Dressings to include ranch, balsamic, Dijon, Caesar, raspberry, blackberry and pomegranate

GARDEN FRESH SALADS

- Tortellini, artichoke, roasted peppers, tomato, asparagus tossed with lemon caper vinaigrette
- Ancient grains, kale, red onion, sunflower seeds, cranberries tossed with raspberry vinaigrette
- Hybrid Caesar - romaine, radicchio, roasted tomatoes, olives, julienne peppers, garlic croutons tossed with Caesar dressing

CHEF STATIONS

- Certified Angus prime rib served w/ au jus, horseradish sauce, and horseradish mashed potatoes
- Waffle station with all toppings including berries, whipped cream, sauces and ice cream
- Gyro station - rosemary rack of lamb, mint jelly made locally by Backyard Jams and Jellies, lamb au jus, couscous with mint and tomato served with tzatziki sauce, hummus and warm pita
- Baked honey glazed ham, honey maple mustard sauce, horseradish potato salad

DESSERT

- Woodside Farm Creamery ice cream
- Viennese dessert table - doughnut holes, pretzels, rice crispy treats, assorted variety bars, mini French pastries, cakes, tarts, tortes, and sliced pound cake
- Chocolate fountain with marshmallows, pineapple, cantaloupe, honeydew, strawberries
- French Toast bread pudding

\$59.95 PER PERSON FOR ADULTS AND CHILDREN 12+
\$19.95 PER PERSON FOR CHILDREN AGES 4-11
FREE FOR CHILDREN 3 AND UNDER

KIDS

- Chicken fingers
- Mac and cheese
- Tater tots

