



EASTER BRUNCH

SUNDAY APRIL 20TH 2025

SEATINGS

**11:30AM / 12PM / 12:30PM
1PM / 1:30PM / 2PM**

RESERVATIONS REQUIRED BY 4/13

MENU ITEMS SUBJECT TO MARKET CHANGE

ONE AND A HALF HOUR TIME FRAME PER SEATING

CHILDREN HIGHCHAIRS ARE LIMITED

RESERVATIONS OF 7 OR LESS ARE SUBJECT TO SEATING WITH OTHERS

NO TAKE OUT

GUEST \$70 CASH / \$75 CREDIT

KIDS 5-12 / \$25 /\$30

860 945 0548

events@thegrandoakvilla.net

ANTIPASTO TABLE

CURED ITALIAN MEATS AND CHEESES, FRESH MOZZARELLA
ROASTED PEPPERS, PICKLED MUSHROOMS,
GRILLED SEASONAL VEGETABLES, FRUIT, CECE, GLAZED BEETS
CRISP MIXED GREENS AND DRESSINGS / CIABATTA ROLLS

CHILLED SEAFOOD

SHRIMP COCKTAIL, SMOKED SALMON, CALAMARI SALAD

BRUNCH AND LUNCH SELECTIONS

BELGIAN WAFFLES / LEMON BLUEBERRY PANCAKES
PEPPER AND EGG FRITTATA, PARMIGIANO FONDUE
GNOCCI BOLOGNESE / RIGATONI A LA VODKA
SLICED STEAK BAVETTE, SCALLION SALSA VERDE
EGGPLANT ROLLATINI
STUFFED CHICKEN, PROSCIUTO, FONTINA, VEGETABLE CAPONATA
SEAFOD RISOTTO MARINAI

CARVING DISPLAY

LAMB ROAST, PAN JUS / GLAZED BROWN SUGAR HAM
TWICE BAKED POTATO / GREEN BEANS
ROASTED ASPARAGUS

SWEETS

ITALIAN PASTRY / CHEESECAKE / CARROT CAKE
BOMBOLONI / ASSORTED CROISSANTS / DANISH
COOKIES AND BROWNIES

BEVERAGE

COFFEE, TEA, JUICES
MIMOSA
CASH BAR AVAILABLE

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