



The Villa Presents
Annual Easter Brunch

Sunday, April 5th, 2026
 11:00 am- 3:00 pm

BREAKFAST

Made to Order Omelet Station

Create Your Own Omelet, Including:
 Cheddar Cheese, Ham, Onions, Mushrooms,
 Peppers, and More

Browned Pork Sausage Links

Crispy Applewood Bacon

Southwestern Potatoes

With Peppers & Onions

Farm Fresh Scrambled Eggs

Warm Belgian Waffles

With Strawberry Compote, Whipped
 Cream, and Chocolate Syrup

TUSCAN TABLE

International Cheese Board

Cheddar Cheese, Grana Padano, Mozzarella,
 Asiago & Assorted Cracker Display

Fresh Carved Fruit

Watermelon, Cantaloupe, Honey Dew Melon &
 Golden Pineapple

Mushrooms Marinated in House

Grilled Vegetable Antipasti Board

Italian-Style Pasta Salad

Warm House-Made Rosemary Focaccia Bread

CARVING STATION

Italian herb Roasted Leg of Lamb

With Mint Jelly

Prime Rib of Beef

With Au Jus & Horseradish Cream Sauce

ENTRÉES & SIDES

Rigatoni Bolognese

Penne a la Vodka

Chicken Caprese

Tuscan Roasted Salmon

With Creamy Garlic & Sundried Tomato Sauce

Red Wine Braised Short Ribs

Mashed Potatoes

Green Beans

With Garlic & EVOO

Eggplant Rollatini

KID'S BUFFET TABLE

Baked Mac and Cheese

Chicken Tenders

With Assorted Dipping Sauces

French Fries

Mini Bagel Pizza

SOUP & SALAD

Minestrone Soup

Pasta Fagioli

Salad Bar

With all the Fixings, Balsamic Vinaigrette & Ranch Dressing

VILLA DESSERT TABLE

Make Your Own Sundae

Chocolate & Vanilla Ice Cream with assorted toppings

Assorted Italian Pastries

Cannoli's, Eclairs, Cream Puffs, Italian Cookies, and More

Cheesecake

Chocolate Mousse

Jello

And More

