

Easter Menu Joe Muer Seafood Bloomfield

CARVING STATION - CHEF ATTENDED

Roasted USDA Prime Beef Top Round

- Signature Zip Sauce
- Horseradish Creme Fraiche
- Artisan Rolls

Either Dearborn Brand Honey Baked Brown Sugar Ham or Herb Roasted Amish Turkey Breast

- Stone Ground Mustard Sauce (Ham)
- Ginger-Pineapple Compote (Ham)
- Wild Mushroom Veloute (Turkey)

Scottish Salmon Fillets Wellington

- Wrapped in Crisp Phyllo Pastry with Saffron Mousseline and Spinach
- White Wine Chive Beurre Blanc

SUSHI BAR - CHEF ATTENDED

Hand Rolled Artisan Sushi featuring California Rolls, Spicy Tuna, Salmon Avocado and Vegetarian Inari

RAW BAR - CHEF ATTENDED

- Chilled Shrimp Cocktail with Fiery House Cocktail Sauce
- Oysters on the Half Shell – Champagne Mignonette
- Smoked Salmon Fillets Garnished with Traditional Accompaniments
- Mixed Seafood Ceviche

BELGIAN WAFFLES - CHEF ATTENDED

- Made to Order Yeast Raised Waffles Studded with Pearl Sugar
- Bourbon Laced Grade A Maple Syrup

MADE TO ORDER OMELETS, FRITTATAS & SCRAMBLES

- Choose from Classic Americana Style or Vegetarian Omelet
- Lobster Frittata
- Cheddar Cheese Laced Scrambled Eggs

FRENCH TOAST STRATA

- Brioche Bread, Vanilla-Cinnamon Custard
- Pomegranate Syrup, Powdered Sugar

SHRIMP PROVENCAL

Jumbo Shrimp Sautéed with Garlic, Herbs, Leeks, White Wine and San Marzano Tomatoes

SEAFOOD PAELLA

Bay Scallops, Sweet Shrimp, Mussels, Littleneck Clams, Andouille Sausage and Sweet Bell Peppers in Herbed Broth over Saffron Rice Pilaf

EGGS BENEDICT ALLA MUER

Poached Eggs Layered with Creme Spinach and Blue Crab Meat on English Muffin with Sauce Bearnaise

ASIAN STYLE ROASTED CHICKEN WINGS

Ginger -Soy Marinade, Korean Style Barbecue Sauce with Hoisin

OLIVE OIL GRILLED ASPARAGUS SPEARS

Fresh Tomato-Basil Relish

FINGERLING POTATOES LYONNAISE

Caramelized Potatoes, Sweet Onions and Herbs de Provence

APPLEWOOD SMOKED BACON STRIPS & TURKEY SAUSAGE LINKS

- Brown Sugar & Sea Salt Cured Bacon
- Fresh Sage Lean Turkey Links

CHILLED SALAD STATION FEATURING:

- Muer Harvest Style Coleslaw
- White Bean Relish
- Seasonal Kale Salad
- Muer Chopped Salad
- Martha's Vineyard Salad

FRESH SEASONAL FRUITS & BERRIES

Hand-cut Seasonal Varieties of Melons, Pineapples and Berries

FRESHLY BAKED BREAKFAST PASTRIES

- Bonne Bouche of Sweet and Savory Selections Right from our Ovens
- Jams, Jellies, Preserves

THE WOODWARD DESSERT COLLECTION

Signature Joe Muer Favorites - Coconut Cake, Key Lime Pie, Amaretto Sour Creme Cheesecake

Chef Teresa's Fanciful Frenzy of Assorted:

- Cakes and Pies
- Tortes and Tarts
- Cookies, Miniature Pastries
- Desert Shooters and Mousses

ALCOHOLIC BEVERAGE STATION:

Mimosa and Champagne Bar

- Sparkling Mimosas with Orange Juice or Ruby Red Grapefruit Juice
- Try it with Peach Nectar, Raspberry-Chambord or Strawberry Lemonade
- Or Simply with Sugar Cubes, Bitters and Citrus Zest

Muer's Crabby Mary Experience

- Our House Made Mix with Premium Vodka
- Shrimp Cocktail, Ceviche, Bacon Strips, Pepperoni Sticks, Celery, Olives, Pickles, Pepperoncini, Cucumbers, Sweet Bell Peppers, Hot Sauces, Citrus Juices, Herbs and Spices

