

Easter Brunch

Sunday, April 4, 2010

10:00 am – 2:00 pm

Carved Items

Honey Glazed Country Ham with Sweet Cherry Sauce
Prime Rib of Beef with Creamed Horseradish and Au Jus
Roast Leg of Lamb with Mint Sauce


Omelets and Breakfast Sweets

Omelets made to order with the following:
Ham, Bacon, Mushroom, Tomato, Bell Pepper, Onion, Cheddar Cheese
Old Fashioned Waffles, French Toast, Cheese Blintzes
Whipped Butter, Maple Syrup, Strawberry Sauce, Blueberry Sauce, Whipped Cream

Hot Buffet selections

Bacon, Sausage, Corned beef hash, Eggs benedict, Scrambled Eggs,
Roasted potatoes, Vegetables Medley, Rice Pilaf
Rosemary-Garlic Roasted Pork Loin with Madeira Sauce
Pan Seared Chicken Breast with Artichokes, Tomato and Mushroom
Baked Salmon with Chardonnay-Chive Cream Sauce
Baked Roasted Vegetable Cannelloni

Cold Buffet Selections



Assorted Cheeses Display
Seasonal Fresh Fruit
Asparagus with Cherry Tomato and Ciliegine Mozzarella Salad
Roasted Vegetable Display
Caesar Salad
Garden Salad with House Dressing
Smoked Salmon with Bagels, Cream Cheese and Condiments
Shrimp Cocktail

Desserts Selections

Assorted Tortes, Cakes, Pies and Tortes
Easters Cakes and Cookies
Miniature Pastries
Banana Foster

\$35.50 per adult

\$18.50 per children 5 – 12 years of age

Parties of 6 or larger will have an automatic 18% gratuity added