

Easter Brunch Menu

April 4, 2010

Croissants, Bagels, and Oats

Mini chocolate, almond, and butter croissants with strawberry, orange and raspberry preserves
Built for you mini bagels with cream cheese and smoked salmon, with sweet onion and capers
Steel Cut Oatmeal with brown sugar, cinnamon, dried fruits and granola
Fresh cut melons and citrus fruits

Omelet Station

Prepared to order omelets with selection of ham, spinach, tomatoes, onions, peppers, mushrooms, mozzarella, cheddar and swiss cheese

Other Breakfast

Cinnamon Swirl French toast with Vermont maple syrup and strawberry syrup
Biscuits with sausage gravy
Home-style breakfast potatoes, bacon and sausage

Carving Station and More

Slow Roasted Pork Steamship with malt vinegar BBQ glaze
Slow Roasted Prime Rib of Beef with A Jus and creamy horseradish

Seared Chicken Breast
Chesapeake Crab Cream Sauce
Blackened Mahi Mahi with fresh tomato salsa
Sautéed spring vegetables

Seafood Station

Seared Ahi Tuna, Oysters on the half shell, and Chilled Poached Shrimp
with cocktail sauce, lemons, horseradish, Tabasco, Soy Sauce, wasabi, and pickled ginger

Salad Station

Mixed baby greens, and romaine lettuce with tomatoes, cucumbers, onion, Parmesan cheese and croutons
with bleu cheese crumbles, caesar, ranch, balsamic vinaigrette and raspberry dressings

Composed Salads

Roasted chicken and black bean salad with chipotle dressing
Green Bean and Sesame Salad
Vine-ripe tomato, artichoke and olive salad
Shrimp and cous cous salad with grilled vegetables

From the Pastry Shop

Assorted Cakes, Pies, Mini Pastries, Mousse
And Fruit Cobblers
Gourmet Cup Cakes
Topped to Order with rainbow and chocolate sprinkles, chocolate chips,
Heath Bar topping, cherries, rock candies, and M&M's

Children's Buffet

Fresh Fruit Salad
Chicken nuggets
Macaroni and cheese
Mini Burgers
Jell-O



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