



Easter Sunday Champagne Brunch Sunday, March 31, 2013

The Breakfast Table

Freshly Baked Breakfast Pastries and Apple Walnut Croustade
Cob Smoked Bacon and Chicken Feta Sausage
Three Onion Potato Cake
Seasonal Fresh Fruit with House Made Fruit Compotes
Quiches (Spinach Tomato Quiche and Zucchini Pesto Quiche)

Breakfast Stations

Omelets Prepared to Your Liking
Choose from peppers, Mushrooms, onions, ham, cheese, tomato, bacon and broccoli
Hot Griddle Station – Made to order pancakes with your choice
of toppings

Grande Garde Manger

Mozzarella and Tomato Salad,
Herb Roasted Mushrooms with Rosemary Oil and Red Pepper
Three Bean Salad with Onion Vinaigrette
Basil Cesar Salad with Peppered Croutons
Roasted Peppers with garlic and Parsley
Israeli Couscous Salad, Mint Dressing
Baby Spinach, Raspberry Crumbs, Kona Coffee Vinaigrette
Sliced Cured Meats and Marinated Vegetables
Middle Eastern Specialties with Hummus, Olives, Baba Ghanoush, Tabbouleh

Seafood/Raw Bar

Local Seasonal Oysters, Littleneck Clams, Shrimp Cocktail
Smoked Salmon, Bagel Chips and Toasted Pita, Capers Cream, Minced Eggs

Hyatt Soup Station

Broccoli Cheddar Soup

Chef's Carving Station

Garlic and Rosemary Leg of Lamb, Minted Gremolata
Beef Rib-eye, Salt and Pepper Crusted, Smoked Tomato Demi-glace

Something Special

Organic Roasted Chicken, Natural Jus, French Beans
Roasted Halibut, Tomato Pepper Salsa, Wilted Spinach
First of the Season Vegetables, Smoked Sea Salt, Vermont Butter
“Eggplant Parmesan” Pan Fried with Ricotta, San Marzano Tomatoes and Parmigiano Reggiano
Saffron Baked Rice Pilaf, Bay Leaf Scented

Dessert

Displayed Mini Desserts, Panna cotta, Tiramisu, Assorted Cobblers, Petit Fours, Chocolate
Treats, Cakes and many More Indulgences
\$49++ for Adults, \$19++ for Children Ages 13 and Under