

Easter Brunch 2008

11:30am – 3:00pm

\$45.00 Adults \$19.95 Children 12 years and under. Children 5 years and under, complimentary. Prices include soft beverages, does not include tax or gratuity.

Breakfast Selections

- Designer omelet station
- Poached eggs Florentine with grilled tomato and hollandaise
- Belgian Waffles with fresh berries, whip chantilly cream and Vermont maple syrup
- Apple Bread French Toast with caramelized apples and cranberries
- Smoked bacon and apple chicken sausage
- Fresh seasonal fruit and yogurt

Cold Displays

- Classic raw bar with jumbo shrimp, little neck clams and blue point oysters with horseradish spiced cocktail sauce and cut lemons
- Platters of smoked salmon, trout, white fish, peppered mackerel and bluefish accompanied by black bread, mini bagels, minced onions, sliced cucumbers, tomatoes, capers and dill mustard sauce
- Artisan cheese offering with lavosh and water crackers
- Chop Greek salad with feta cheese, tomato, red onion and classic dressing
- Vine ripe tomatoes, fresh mozzarella and basil with chive oil and balsamic
- Marinated mushrooms with grilled baby bok choy with hot and sour sauce
- Chilled French beans with Parma prosciutto, extra virgin olive oil and pine nuts
- Orzo pasta and garden vegetable salad

Entrée Selections

- Roast prime rib of beef, au jus and horseradish cream
- Rosemary roast leg of spring lamb with pear and mint chutney
- Roasted Native Halibut wrapped in Nappa cabbage, chardonnay sauce
- Pan roasted all natural chicken with English peas and prosciutto
- Gratin of Potato
- Grilled vegetable selection
- Artisan bread display

Pastry Shoppe Selections

- Traditional French pastries to include Napoleons, fresh fruit tartlets, mini chocolate concords, éclairs and cannolis
- Displays of chocolate crunch cake, fresh strawberry flan, New York cheesecake, French apples tart and almond joy macaroon crunch.
- Assorted mini cookies
- Chocolate dipped long stem strawberries and Easter candy