



Easter Brunch

April 4, 2010 * 10:30 – 3:00 * \$19.95 * 6-11 \$9.95 * Under 5 Free
828-488-2826

Starters

Chef's Bakery Basket

Croissants, Cinnamon Buns, Muffins, Danish

Fresh Field Greens Salad and Assorted Dressings

Tuscan Caesar Salad

Fresh Tomatoes with Bermuda Onions and Basil

Seafood Chowder

Freshly Cut Crudites with Garden Herb Dip

Smoked Salmon Platter with Condiments and Cream Cheese

Iced Shrimp Cocktail with Lemons and Zesty Cocktail Sauce

Breakfast Specialties

Omelet Station

Farm Fresh Eggs, Ham, Bacon, Onions, Peppers, Mushrooms,
Spinach, Tomatoes with Cheddar and Swiss Cheese

Homemade Belgian Waffle Bar
with Whipped Butter, Warm Vermont Maple Syrup,
Spiced Cream and Candied Pecans

Hickory Smoked Bacon

Spring Entrees

Carved Garlic and Herb Roasted Prime Rib of Beef
Horseradish Crème and Rosemary Jus

Carved Garlic and Rosemary Barded Spring Lamb Leg
with a Minted Bordelaise

Blackened Atlantic Salmon
Softened Spinach Salad and Lemon-Caper Butter

Pesto Marinated Grilled Chicken & Penne Carbonara
Hickory Smoked Bacon and English Peas

Candied Sweet Potatoes

Yukon Gold Mashed Potatoes
Snipped Chives and Sour Cream
Buttery Spring Vegetables

Holiday Dessert Table

Triple Chocolate Chip Cake Keylime Tarts Carrot Spice Cake
Spring Strawberry Cheesecake Chocolate Eggs filled with Assorted Mousse Flavors
Ice Cream Sundae Bar with Fudge Sauce, Cherries, Walnuts, Bananas,
Chocolate Chips and Whipped Cream, Holiday Cookies