



Easter Brunch

April 24, 2011 * 10:30 – 3:00 * \$22.95 * 6-11 \$11.95 * Under 5 Free

828-488-2826

Starters

Chef's Bakery Basket

Croissants, Cinnamon Buns, Muffins, Danish

Fresh Field Greens Salad and Assorted Dressings

Fresh Tomatoes with Bermuda Onions and Basil

Seafood Chowder

International Cheese and Fruit Display

Smoked Salmon Platter with Condiments and Cream Cheese

Iced Shrimp Cocktail and Atlantic Blue Mussels 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

Hickory Smoked Bacon and Stone Ground Cheddar Grits

Easter Carvery

Garlic and Herb Roasted Prime Rib of Beef

Horseradish Crème and Rosemary Jus

Chef Carved Spring Lamb Leg
with a Minted Bordelaise

Blackened Grouper Filet
with Chardonnay Butter

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

Sweet Potato Souffle with Candied pecans

Yukon Gold Mashed Potatoes

Buttery Steamed Spring Vegetables

Holiday Dessert Table

Old Fashioned Chocolate Cake Key Lime Pie Carrot Spice Cake

Spring Strawberry Cheesecake

Ice Cream Sundae Bar with Fudge Sauce, Cherries, Walnuts, Bananas,
Chocolate Chips and Whipped Cream, Holiday Cookies