

EASTER BRUNCH 2010

OMELETTE STATION: HAM, ONION, PEPPERS, MUSHROOMS, CHEESE

APPLE-RAISIN BREAD PUDDING FRENCH TOAST WITH MAPLE SYRUP

QUAIL HOLLOW BENEDICT: BRIOCHE ROUNDS WITH SCRAMBLED EGGS, CANADIAN BACON,
FRESH SALSA AND GOAT CHEESE

RICOTTA BLINTZES WITH WILD BERRY SAUCE

CRISP APPLEWOOD SMOKED BACON AND SAUSAGE LINKS

HERB AND CARAMELIZED ONION HOME FRIES

ASSORTED BREAKFAST PASTRIES

CARVING STATION 1: HONEY DIJON GLAZED HAM WITH MIDDLEFIELD CHEDDAR SAUCE

CARVING STATION 2: TANDORI LAMB WITH MINT-CUCUMBER RELISH

WILD SALMON WITH CHOUCROUTE AND GEWURZTRAMINER SAUCE

BRAISED SHORT RIBS BOURGUIGNON WITH ROOT VEGETABLES

RATATOUILLE AND THREE CHEESE LASAGNA

BRUSSELS SPROUTS WITH BACON AND SHALLOTS

MASHED POTATOES

ASSORTED ROLLS AND BUTTER

DISPLAY OF IMPORTED AND DOMESTIC CHEESES

PANACHE OF FRESH AND TROPICAL FRUITS AND BERRIES

SMOKED SEAFOOD DISPLAY: SALMON, TROUT, MACKEREL, SCALLOPS AND CAVIAR

DEILED EGGS

LOCAL MIXED LETTUCES WITH ASSORTED DRESSINGS

SLOVENIAN SAUSAGE AND HORSERADISH POTATO SALAD

ARTICHOKE JALAPENO RICE SALAD

ROASTED VEGETABLE CURRIED COUSCOUS SALAD

DISPLAY OF MINIATURE VIENNESE PASTRIES, CHEESECAKES, TRUFFLES, PIES AND TORTES