



Easter Sunday Grand Buffet Brunch Menu April 4, 2010

Entrées

Roasted Black Forest Ham Frittata with Cave Aged Emmentaler Swiss
& Caramelized Vidalia Onions

Char Grilled Free Range Chicken with Toasted Wild Rice & Pink Peppercorn Béchamel

Pan Roasted Shrimp & Jumbo Lump Crab over Provolone & Prosciutto di Parma

Tortellini with a Light Garlic Cream, Spring Peas, & Heirloom Grape Tomatoes

Baked North Atlantic Salmon with Red Calypso Bean & Mango Relish & Chipotle Butter

Home Style Roasted Tri Color Potatoes with Vidalia Onions & Sweet Peppers

Roasted Medley of Seasonal Vegetables with Fresh Herb au Provence Buerre Blanc

Cold Stations

Poached Pears and Baby Spinach

Salad of Baby Field Greens

Rainbow Lentil & Cannelini Bean Salad

Marinated Artichoke Tomato Panzanella

Tropical Fruit Display

Array of Imported and Domestic Cheeses

Assorted Breakfast Pastries

Made-to-Order Omelet Station

Chilled Seafood Display

Smoked Seafood Display

Dual Carving Stations

Slow Roasted Prime Rib

Rosemary Scented Au Jus & Horseradish Chantilly

Herb Rubbed White Marble Farms Pork Loin

Roasted Garlic Red Pepper Marmalade

Assorted Dessert Display

Only \$39 per person, children 6-12 are half price, and five & under are free.

Soft drinks, coffee, & teas are included.

Taxes, gratuity and alcoholic beverages are additional.

Call today for Reservations (410) 643-7716

to avoid disappointment!

amy@kentmanor.com www.kentmanor.com

