



## Easter Sunday Brunch Menu

April 24, 2011

### Entrees

Grilled Mahi Mahi with Purple Thai Rice, Papaya Cilantro Relish and Sweet Chile Butter  
Roasted Zucchini and Heirloom Tomato Quiche with Feta Cheese and Sweet Onion Relish  
Pan Roasted Range Chicken with Porcini Anglotti, Baby Arugula and Mascarpone Cream  
Shellfish Paella with Spring Peas, Aged Chorizo and Saffron Lemon Buerre Blanc

Applewood Smoked Bacon and Maple Sausage

French Style Cheese Blintz with Wild Berry Compote

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

Broccoli Cauliflower Gratinée with Roasted Baby Carrots and Manchego Cheese

### Cold Stations

Roasted Georgia Peach and Baby Spinach

Toasted Hazelnuts and Champagne Shallot Vinaigrette

Salad of Baby Field Greens

Roasted Fennel, Artichoke Hearts and Candied Pecans

Basmati Rice & Orzo Salad

Aged Parmesan, Prosciutto, Wheat Berries and Baby Arugula

Grilled Asparagus Frissee Salad

Chevre and Herbed Strawberry Vinaigrette

Tropical Fruit Display

Star Fruit, Dates, Mango, and Agave Syrup

Array of Imported and Domestic Cheeses -- Assorted Breakfast Pastries

### Made-to-Order Omelet Station

Chilled Seafood Display

Spiced Shrimp, Fresh Oysters, and Clams on the Half Shell

Smoked Seafood Display

Nova Scotia Salmon, Cold Water Trout, and Applewood Smoked Scallops

### Carving Stations

Slow Roasted Prime Rib

Rosemary Scented Au Jus and Horseradish Chantilly

Honey Dijon Glazed White Marble Farms Pork Loin

Apricot Mission Fig Compote

Dessert Display

Pies, Tortes, Cheesecakes, Petite Fours and Assorted Mini French Pastries

