

Easter Brunch

11AM until 4PM

April 4th, 2010

Breakfast Selections

Assorted Breakfast Breads and Pastries
Scrambled Eggs, Sausage, Bacon, Breakfast Potatoes, Egg White Frittata,
French Toast with Orange Cranberry Compote,
Homemade Biscuits and Sausage Gravy
Omelets and Waffles made to order

Salad Station

Caesar Salad
Watertable Salad
Spinach Salad with Oranges, Red Onion, Feta and Strawberry Basil Vinaigrette
Asparagus, Prosciutto, Shaved Parmesan and Arbequina Olive Oil
Roasted Corn Salad
Duck Confit, Soybean, Cucumber, and Scallion in Hoisin Sauce
Garbanzo Beans, Smoked Chicken, Asparagus, Cherry Tomatoes
Pasta Salad
Individual Waldorf Chicken Salad
Tea Sandwiches

Seafood Display

Shrimp Cocktail with Bloody Mary Cocktail Sauce, Maryland Crab Fingers,
Assortment of Smoked and Cured Fish

Artisanal Cheese & Meat Display

Carving Station

Steamship of Ham with Pineapple and Rum Sauce
Leg of Lamb with Mint Pesto

Hot Entrées

Poached Salmon with Dill Mustard Sauce
Chicken Breast with Arugula, Tomatoes and Capers
Herb Roasted Potatoes
Spring Vegetables
Harborplace Crab Chowder

Desserts

Lemon Pound Cake, Almond Mascarpone, Cassis Glazed Berries
White Chocolate Raspberry Mousse in Chocolate Tulips
Chef's Selection of Miniature Desserts

Unlimited Champagne and Mimosas

Special Buffet for Kids

\$42 Adults / \$20 Children 6 – 12

An 18% gratuity and sales tax will be added