

Easter Brunch Buffet

Sunday, April 8, 2012

BREAKFAST

Farm Fresh Scrambled Eggs with Chives
Poached Eggs Florentine
House-Made Chicken Sausage and Crispy Bacon
Potato Hash Browns
Vanilla French Toast with Cornell Maple Syrup

Cranberry-Orange and Blueberry-Lemon Scones
Banana Muffins and Poppy Seed Muffins
Sticky Buns and Focaccia Bread
Jams, Marmalades, Sweet Butter

APPETIZERS

Mélange of Melon, Pickled Shallots, Elderflower Emulsion
Quinoa, Wheat Berry, Bulgur, Ginger Endive Berry Slaw
Roasted Beets and Pears, Goat Cheese, Caramelized Walnuts, Citrus Vinaigrette

SALAD STATION

Tender Hearts of Romaine, Baby Spinach, Arugula
Feta Cheese, Parmesan Cheese, Garlic Truffle Croutons
Cucumbers, Peppers, Red Onions, Cherry Tomatoes, Garbanzo Beans,
Toasted Sunflower Seeds, Chopped Nuts, Garlic Chips, Pickled Onions
Basil-Honey Vinaigrette, Pink Peppercorn Ranch, Asian Pear Dressing

CARVING STATION

Local Cornell Beef Prime Rib
Horseradish Cream, Rosemary Demi

Teriyaki and Orange Ginger Glazed Salmon on
Cedar Plank, Pineapple Cilantro Salsa

SEAFOOD DISPLAY

Jumbo Shrimp, Spicy Mike's Cocktail Sauce
Crab Salad, Citrus, Fennel Fronds, Pink Peppercorn
Sliced Smoked Salmon
Chopped Red Onions, Chopped Eggs, Capers
Plain Cream Cheese, Chive Cream Cheese and Mustard-Dill Cream Cheese
Jalapeño Corn Bread, Assorted Bagels

ENTRÉES

Cavatelli Pasta, Broccoli Rabe,
Oven-dried Tomatoes, Basil
Deep Roasted Cauliflower, Shallots,
Pistachios, Crispy Capers

Chicken Bracirole, Chardonnay Beurre Blanc
Lentil, Black Bean and Corn Cake,
Jalapeño Mango Chutney
Oven-Roasted Fingerling Potatoes

DESSERT BUFFET

Tarts, Crisps, Macaroons, Crème Brûlées, Chocolates

\$42 Adult, \$21 Children 5-9 years of age, Children 4 and under are free

Tax and gratuity not included

For reservations, call 607-254-2624