

Easter Brunch, April 4, 2010 and Mother's Day Brunch, May 9, 2010

Breakfast Station

Farm Fresh Eggs Scrambled with Fresh Herbs
Poached Eggs Florentine
House-made Chicken Sausage
Hash Brown Potatoes
Vanilla French Toast with Maple Cream and Syrup
Cranberry-Orange, Blueberry-Lemon Scones
Sticky Buns
Banana Muffins, Lemon-Poppy Seed Muffins
Rolls and Croissants
Jams, Marmalades, Sweet Butter
Sliced Smoked Salmon and Mini Bagels
Chopped Bermuda Onions, Capers
Cream Cheese and Mustard-Dill Cream Cheese
Jalapeño Corn Bread

From The Market

Lemon Prawns with Asian Mango Salad
Belgian Endive Salad with Ewe's Blue and Roasted Pears
Tossed Romaine Lettuce and Baby Spinach Leaves
Parmesan Cheese
Caesar Dressing, Balsamic Vinaigrette
International Cheese Display
Leek and Olive Salad with Ricotta Salata Cheese
Grapefruit-Avocado Salad with Pomegranate Dressing
Tabbouleh and Garlic Pita Chips
Bluefin Tuna Niçoise
Ambrosia Fruit Salad

From The Kitchen

Lemon-Caper Chicken Scaloppine
White and Wild Rice Pilaf
Vegetarian Kofta with Malai Sauce
Vegetable Medley
Roasted Garlic Potatoes au Gratin

Chef's Carving Station

Prime Rib of Beef, Horseradish Sour Cream
Wood Grilled Atlantic Salmon on Cedar Plank with Pineapple Salsa
Maple Glazed Bacon

Grand Dessert Buffet

Featuring an Assortment of Decadent Desserts

\$34.⁰⁰ Adult
\$6.⁰⁰ Children 4-8 years of age
Children 3 and under are free
Tax and gratuity not included

Taverna Banfi seating available 10am-1:30pm
Carrier Ballroom seating available 10am-2pm

For reservations call 607.254.2624

