



# *Easter Champagne Brunch*

*Served in our Gold Ballroom and Brandywine Room*

*Seating's from 10:00am~11:00am ~ \$25.95*

*Seating's from 11:00am~2:00pm ~ \$29.95*

## *Beverages & Starters*

Mimosas and Bloody Mary's Made to Order, Chilled Juices, Milk, and Soda

## *Buffet Featuring*

### *Hors D' Oeuvres*

Domestic and Imported Cheeses and Crackers, Fresh Crudité and Dips

### *Appetizers and Salads*

Sliced Fresh Fruit Display with Yogurt Dip, International Cheese Display with Crackers & Mustard Dip, North American Smoked Salmon, Peel n' Eat Shrimp with Cocktail Sauce, Poached Salmon with cucumber Dill Green Mustard Sauce, Cured Fresh Salmon & Ahi Tuna Loins, Tossed Mesclun Salad with (2) Dressings- Chef's Choice, Classic Caesar Salad, Kennett Square Mushroom Salad, Bowtie Pasta Salad, Three Bean Salad, Oriental Chicken Salad, Tortellini & Tuna Salad, Pickled Beets & Cucumber & Onion Salad, Classic Cole Slaw

### *Antipasto*

A Gourmet Selection of Prosciutto Ham, Capicola, Sopressetta, Genoa Salami, Noccachini, Asiago and Gorgonzola Cheeses, Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables with Balsamic Vinaigrette, Ripe and Green Olives, Pepperchini, and Assorted Breads

### *Breakfast Pastries Station*

Fresh New York Style Bagels w/ Cream Cheese, Assorted Crumb and Coffee Cakes, Croissant, Large Fresh Baked Muffins, Pastries, Scones, Cinnamon Swirls, **Breads to Include:** Old Fashion, Lemon Poppy Yogurt & Marble Pound Cake, Fresh Fruit Preserves, Honey, Marmalade & Sweet Butter

### *Entrees*

**Roasted Leg of Lamb** "Sliced by Our Chef"

**Roast Prime Rib of Beef** *in Natural Sauces* "Sliced by Our Chef"

### **Chicken Picante**

*Sautéed Chicken Breast, Sautéed with Butter, Garlic, White Wine, Sundried Tomatoes, Capers, Mushrooms and Lemon Juice*

**Fried Crab Cakes "House Specialty"** ~ *Jumbo Lump Crab Cakes Made with Our World Famous Original Recipe*

### **Flounder Washington**

*Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial and Asparagus Spears, Drizzled with Lemon Butter*

### **Virginia Baked Ham with Pineapple Glaze**

**French Toast** ~ *with Warm Maple Syrup*

**Scrambled Eggs** ~ *Traditional Style*

### **Sides**

Home Fried Potatoes/ Rice Pilaf, Vegetable Medley, Bacon and Sausage

### **"Action Station"**

### **Omelet & Eggs Benedict Station**

Omelets Made to Order and Eggs Benedict Served on English Muffin with Canadian Bacon and Hollandaise Sauce

### **Dessert Bar**

#### **Assortment of Cakes & Pies Featuring:**

Chocolate Marble Cheese Cake, Dark Side of the Moon Cake, Snicker Chocolate Truffle Cake, Triple Chocolate Mousse Cake, New York Style Cheese Cake, Oreo Monster Mousse Cake, Tiramisu  
Chocolate Mousse, Homemade Rice Pudding and Fresh Baked Cookies

#### **Waffles and Ice Cream**

Fresh Made Waffles, Served with Vanilla Ice Cream, Whipped Cream and Powdered Sugar

#### **Bananas Foster Flambé Station**

Sliced Bananas, Sugar, Ground Cinnamon and Rum Served over Vanilla Ice Cream

#### **Chef's Choice of Hot Cobbler**

#### **Gourmet Chocolate Fountain**

"Ultimate Chocolate Experience" ~ Featuring White or Dark Chocolate & Dipped Items Included: Strawberries, Pineapple, Melon & Bananas, Pretzel Rods, Potato Chips, Marshmallows, Caramel Squares, Graham Crackers, Rice Krispie Treats, Cookies (Biscotti's, Oreo's, Shortbread, Chocolate Chip) Pound Cake and Brownies

**Coffee, Tea, Decaffeinated & Non Alcoholic Beverages**

**Children \$11.95 per person ~ Ages 3-12**

*Above Prices are Subject to 6% Sales Tax and 18% Service Charge*

**Cash Bar**

