

# ***Easter Sunday Brunch Buffet 2012***

## **Salad Station**

*Lobster and Crab Salad with Lemon Aioli  
Couscous with Roasted Vegetables and Fresh Mint  
Tomato, Cucumber and Onion with Balsamic Vinaigrette  
Mixed Garden Salad with Assorted Condiments and Dressings*

## **Breakfast Station**

*Omelet's made to order  
Belgian Waffles  
Bacon and Sausage*

## **Fruit, Bread, and Cheese Montage**

*Imported and Domestic Cheeses, Gourmet Breads and Lavosh*

## **Seafood Station**

*Peel and Eat Shrimp  
Greenlip Mussels  
Oysters on the Half Shell  
Blackened Salmon with Traditional Accompaniments*

## **Carving Station**

*Leg of Lamb with Mint Glaze  
Oven Roasted Prime Rib of Beef with Rosemary Au Jus*

## **Entrées**

*Chicken Saltimbocca with Prosciutto and Parmesan Cream  
Grilled Mahi Mahi with Tropical Fruit Salsa  
Roasted Pork Loin with a Minced Mushroom Glaze  
Basmati Rice Pilaf  
Roasted Yukon Gold Potatoes  
Spring Vegetable Medley*

## **Dessert Station**

*Warm Bread Pudding with Bourbon Sauce; Build your own Ice Cream Sundae Bar,  
Fruit Cobbler, Chocolate Mousse, Caramel Flan, Assorted Cakes and Pies*

***Adults \$39.95 per Person  
Children 6 thru 12 \$19.95 per Person  
Children 5 and under Free***

***Seatings available 12pm-3pm  
Call 706-379-4617 for Reservations***