

# *Easter Sunday Brunch Buffet*

*April 4th, 2010*

## *Hot Station*

Buttermilk Glazed Fried Breast of Chicken  
with Rogue River White Cheddar and Rosemary Cheese Sauce.  
Warm String Bean and Apple-Wood Bacon Salad.  
Blackened Salmon Filet.  
Spring Vegetable and Butterscotch Bean Cassoulet.  
Three Citrus Zest Crème Fraiche.  
Garlic Herb Roasted Russet Potatoes.  
Organic Carrots Vichy and Steamed Broccoletti.

## *Tex Mex Action Station*

Chorizo and Cheese Quesadillas, Taquitos and Refried beans, Guacamole, Pico de Gallo, Salsa Verde, Crema Fresca, Shredded Lettuce, Cucumber-Jicama Salad, Tortilla Chips and Bunuelos.

## *Breakfast station*

Scrambled Eggs and Sharp Cheddar.  
Traditional Eggs Benedict with Canadian Bacon and Hollandaise Sauce.  
Hickory Smoked Pepper Bacon.  
Maple Sausage Links.  
Belgian Waffles with Fresh Strawberries, Blue Berries, Vanilla Whipped Cream, Maple Syrup, and Shaved White Chocolate.  
Assorted Danish, Cinnamon Twists, Muffins  
and Cream Filled Croissants.

## *Cold Station*

Snap and Eat Bering Sea Snow Crab Legs.  
Green Lip Mussels on the ½ Shell.  
Peel and Eat Shrimp.  
Cocktail Shrimp Salad.  
Imported and Domestic Cheese Display.  
Antipasto Display.  
Grilled Vegetable Display with Yellow Pepper Herb Remoulade.  
Focaccia Panzanella Salad with Mozzarella Pearls, Fresh Tomatoes and Basil.  
Macaroni Curry Salad with Crispy Apples and Toasted Almonds.  
Smoked Chicken & Wild Rice Salad with Toasted Sesame Dressing.  
Assorted Fresh Fruits and Berries.

## *Carving Station*

Apricot Glazed Bone in Ham.  
Stone Ground, and Wasabi-Raspberry Mustard.

## *Desserts*

Pineapple Short Cakes, Fresh Strawberry Galettes with Creme Chantilly.  
Mocha Dark Chocolate Bavaroise with Macademia Nut Biscotti.  
Dark Chocolate Fudge Brownies with Chocolate Syrup and Vanilla Bean Mousse.