

Easter Grand Brunch Buffet

Sunday, April 4, 2010

9:00 AM – 2:00 PM

Easter Bunny will visit from 9am – 2pm

Starters

Domestic and imported cheese display

Italian Breads and crackers

Sliced fresh fruit

The Glass Olive signature salad

Buttermilk ranch, blue cheese, raspberry vinaigrette or balsamic dressing

Seafood

Smoked salmon

Snow crab legs

Cocktail sauce, Horseradish sauce, Tomato horseradish sauce or wasabi sauce

Carved Entrées

Smoked turkey breast

Prime rib

Ham basted in an orange glaze sauce

Au jus, creamed horseradish, cranberry sauce

Additional Entrée Selections

Pan seared Mahi-Mahi with lemon, garlic white wine sauce

Tortellini with tomato pesto cream sauce

Pork loin saltimbocca with prosciutto sage butter

Whipped garlic butter potatoes with turkey gravy

Green beans amandine

Breakfast Entrée

Scrambled eggs with sharp cheddar and Monterey Jack cheese

7-grain raspberry pecan griddle cakes

Red Mule grits with Vermont white cheddar, shaved country ham, grilled corn and chives

Apple wood smoked bacon and sausage

Fried breakfast potatoes

Fresh baked scones, Danish and muffins

Sweets

Apple pie, cheese cake, assorted petite custards and

chocolate fountain with a bountiful array of dippables

Adults \$19.95, Children 5-11 \$9.95, Infants 4 and younger no charge

Prices include Ice Tea, Soda, Coffee, Water and Milk

Reservations Recommended