

# 2010 Easter Brunch Buffet

## From the Garde Manger

Vegetable ~ Toasted Orzo Salad  
Shrimp Cocktail ~ cocktail sauce, horseradish, fresh lemon  
Alaskan King Crab Legs  
Antipasto Platter and Untraditional Accompaniments  
Lamb, Feta, Mint, and Cucumber Salad  
Irish Smoked Salmon ~ traditional Garnish  
Serrano and Asparagus Involtini  
International Cheese & Tropical Fruit Display

## Hot Offerings

Chicken Paillard ~ tomato, fennel, olives  
Grilled Swordfish Loin ~ lobster succotash  
Traditional Eggs Benedict ~ Hollandaise Sauce  
French Toast ~ warm Vermont maple syrup  
Bacon and Sausage  
Traditional Home Fries  
Sweet Potato Puree ~ candied pecan  
Caramelized Root Vegetables

## Egg Station

Choice your favorite omelet, fried eggs, or scrambled eggs

## Carving Station

Roasted Rack of Lamb ~ mint jelly, rosemary sauce  
Baked North Country Ham ~ ginger ~ honey glaze

## Dessert Station

Chef's Assorted Pastries, cookies, tarts, fruits, and truffles  
Coffee and Tea

Adults - \$35.00 • Children - \$12.00 • Five years old and under - *no charge*

## Seating Times

11:00am 1:30pm 4:00pm

Please call the Clubhouse for reservations - 781-545-1180