

Easter Sunday Brunch

April 4, 2010



Waffle Station with warm Maple syrup, Whipped cream, fresh Strawberries,
and Bananas Foster's Sauce.

Omelette Station with Farm Fresh Eggs.

Brown Sugar Cured Smoked Bacon and Sausage Links.

O'Brien Breakfast Potatoes.

Fresh Fruit Display with Orange Poppysseed Yogurt.

Chef's Selection of Domestic and Imported Cheeses.

Anti Pasto Tray with Roasted Peppers, Grilled Asparagus, Grilled Artichokes,
and Assorted Imported Meats.

Northwest Forest Salad with Choice of Dressings.

Tomato, Basil, and Fresh Texas Mozzarella with Balsamic Reduction.

Marinated Mushrooms.

Greek Vegetable Salad.

Tequila Shrimp and Avocado Salad.

Red & Yellow Vine Ripened Tomatoes with Goat Cheese Dressing

Truffled Asparagus Salad.

Roasted Chicken, Pistachio and Dried Apricot Salad.

Waldorf Salad.

Chilled Gulf Shrimp with Cocktail Sauce and Jalapeno Remoulade Sauce.

Smoked Salmon with Mini Bagels, Cream Cheese, Red Onions and Tomatoes.

Carved Pecan-Smoked Leg of Lamb with Garlic-Rosemary Reduction and Mint Jelly.

Carved Bourbon Glazed Ham with Roasted Pineapple Salsa

Carved Coffee-Roasted Prime Rib of Beef with Horseradish Cream and Au Jus.

Pecan-Crusted Chicken with Southern Greens and Texas Diane Sauce.

Grilled Cajun Boudin Sausage with Peppers & Onions.

Jerked Pork Tenderloin with Mango-Jalapeno Chutney & Roasted Pecan-Sweet Potato Puree.

Seafood Etouffee with Scallion Rice.

Porcini Crusted Filet Mignon with Polenta Parmagiana
and Balsamic-Red Wine reduction.

Cream Cheese & Scallion Mashed Potatoes.

Green Bean Medley with Herb Butter.

Pasta Bar.

Freshly Baked Breads, Muffins and Danish.

Dessert Table with Pastries, Cakes, Pies and Crème Brulee.

Chocolate Fountain

