



EASTER SUNDAY BRUNCH 2010

\$55 - Adult • \$15 - Children (5 – 12yrs) • Free - Children (Under 5yrs)
10am – 3pm

Breakfast

Fresh Made Pastries and Breakfast Breads
Omelet Station offering Vine Ripe Tomatoes, Onions, Peppers, Ham, Mushrooms, Spinach, Bacon, Cheddar Cheese & Swiss Cheese • Eggs Made to Order (Egg Whites and Egg Beaters Available)
Waffle Station with Warm Maple Syrup, Powdered Sugar, Whipped Cream, Chocolate Chips, Butter and Berry Compote • Fluffy Scrambled Eggs • Classic Eggs Benedict
Applewood Smoked Bacon and Sausage • Roasted Breakfast Potatoes with Caramelized Onion
Warm Biscuits and Country Gravy

Fresh Fruit & Salads

Ahi Tuna Display with Pickled Ginger, Wasabi and Soy Reduction • Greek Couscous Salad • Loaded Baked Potato Salad
Spring Bib and Strawberry Salad • Fresh Tossed Caesar Salad with Garlic Croutons and Parmesan Reggiano Cheese
Fresh Fruit Display with Strawberry Yogurt • Whole Baked Brie En Croute Display • Garlic Herb Yeast Rolls

Carving Station

Roasted Beef Prime Rib with Natural Jus and Creamy Horseradish
Applewood Smoked Nueske Ham with Whole Grain Mustard Aioli

Entrees

Chicken Marsala with Angel Hair Pasta and Mushroom Cream • Blue Lump Crab Cake with Tomato Relish
London Broil with Onion and Maytag Blue Cheese Ragout and Local Morel Mushrooms • Egg Plant Parmesan
Whipped Yukon Mash Potatoes • Steamed Broccoli and Glazed Carrots • Local Grown Parmesan Crusted Asparagus

Kids Corner

Chicken Tenders • Grilled Cheese • Smiley Fries • Macaroni and Cheese
Apple Sauce • Carrot and Celery Sticks

Desserts

Strawberry Shortcake • Tiramisu • Chocolate Panna Cotta • Lemon Raspberry Cheese Cake • Black Forest Cake
West Baden Cream Pie • Mini Cannolis • Rhubarb Pie • Three Berry Cobbler
Banana Foster Station • Chocolate Fondue Fountain

Reservations Required – 1-812-936-5924