



## ***Easter Champagne Brunch***

**10AM – 3PM**

**Jazz Trio & Harpist**

***Champagne Served Throughout Brunch  
Mimosa and Bloody Mary Bar - Made to Order  
Assortment of Chilled Juices & Sodas***

### **Appetizers and Salad Buffet**

Sliced Fresh Fruit with Yogurt Dip, North American Smoked Salmon, Trout, and Herring, Peel 'n Eat Shrimp, Imported and Domestic Cheeses, Poached Salmon with Cucumber Dill Green Mustard Sauce, Assorted Terrines and Pates with English Chutney. Chilled Lemon Infused New England Mussels, Key Lime Glaze, Salad Nicoise: Mesclun Greens, Tuna, Green Beans, Hard Cooked Eggs, Ripe Olives, Bell Peppers and Beef Steak Tomatoes, Spinach and Gorgonzola Salad, Tortellini Salad, Classic Caesar Salad, Ambrosia Salad: Apples, Mandarin Oranges and Coconut, Crème Fraiche, Sweet and Sour Cucumber and Beef Steak Tomato Salad, Chicken and Melon Salad, Tarragon Dressing, Cornucopia of Fresh Fruit, Berries, and Melons, Assorted Fresh Pastries and Muffins, Croissants, NY Flat Bread, Assorted Danish and an Assortment of Fresh New York Bagels, Crab Dip, and Assorted Sushi

### **Buffet**

#### **Prime Rib Au Jus**

**Fresh Turkey Breast, Served With Veloute Sauce**

**Fresh Baked Ham, With Tropical Pineapple Glaze**

**Quiche du Jour, Filled with Only the Freshest Ingredients**

#### **Stuffed Flounder Imperial**

Broiled Stuffed Flounder Roulade, Broiled then Glaze with a Light Chardonnay cream sauce.

#### **Seafood Newburg**

Tender Gulf Shrimp, Lump Crabmeat and Large Sea Scallops, Simmered in a Rich Shrimp Veloute Sauce

#### **Chicken Mendenhall**

Pan roasted boneless chicken breast, sautéed with baby carrots and pearl onions, deglazed with red wine, finished with a tri-color peppercorn and Dijon mustard reduction.

### **Action**

#### **Pan-Seared Jumbo Lump Crab Cake Station**

Served With Sweet Garden and Sun Dried Tomato Relish

#### **Shrimp & Bow Tie Pasta Alfredo Station**

Rich White Wine Cream Sauce flavored with Asiago and Locatelli Cheese

Starch and Vegetable

Classic Wild Rice and Fresh Steamed Asparagus

Country Sausage and Bacon

#### **Cream Brulee French Toasted**

Fresh sweet lemon poppy bread, Dipped into a Batter of Only the Finest Cream, Eggs Yolks, and Vanilla Syrup. Caramelized Golden Brown.

**Classic Eggs Benedict ~ Served with Hollandaise Sauce**

#### **Mendenhall Signature Omelet Station**

*Made to order by Our Chef*

Lump Crabmeat, Smoked Salmon, Grilled asparagus and Locatelli Cheese Beefsteak Tomato, Asiago Cheese Kennett Square Exotic Mushrooms, Blend of Imported Cheeses, Roasted Shallots & Canadian Bacon

#### **Coffee Station:**

Coffee, Tea and Brewed Decaffeinated Coffee Featuring: Chocolate Shavings, Cinnamon, Orange and Lemon Rinds and Whipped Cream

#### **Assorted Dessert Buffet**

Featuring: Flambéed Bananas Foster and a Wide Array of Cakes and Pies, Fresh Baked Cannolis, Cream Puffs, a Variety of Mousses, Miniature Desserts and Hot Cobbler

#### **Chocolate Fondue Station**

Includes: Pretzels, Rice Krispy Treats, Graham Crackers,  
& A Bowl of Fresh Strawberries, Cubed Cantaloupe and Honey Dew Melon

***\$29.95 per person \$14.95 for children under 12***

***Complimentary for Children under 4***

***All Prices Are Subject to Tax and Service Charge***

