



2012 Father's Day Champagne Brunch

10:00am –3:00pm

Chilled Juices, Milk, and Soda

Champagne, Mimosa and Bloody Mary Bar Served Throughout Brunch

Appetizer & Salad Buffet

Sliced Fresh Fruit with Yogurt Dip, North American Smoked Salmon, Trout, and Herring Imported and Domestic Cheeses, Gourmet Seafood Salad, Grilled Asparagus with Roasted Red Peppers, Marinated Herring, Poached Salmon with Cucumber Dill Green Mustard Sauce

Hot Spinach and Crab Dip, Peel and Eat Shrimp

Chilled Lemon Infused New Zealand Mussels with Cream Cheese and Chutney Mousse, Salad Nicoise: Mesclun Greens, Tuna, Green Beans, Hard Cooked Eggs, Ripe Olives,

Bell Peppers and Beef Steak Tomatoes,

Tortellini Salad, Tarragon Chicken Salad, Marinated Mushrooms

Sweet and Sour Cucumber & Beef Steak Tomato Salad, Cornucopia of Fresh Fruit, Berries & Melon

Soup and Salad Station – Soup du Jour, Cream of Mushroom & Shrimp Bisque

Crisp Spinach, Classic Caesar and Mesclun Green Salad Bar

Fresh Pastries & Muffins

Assorted Fresh Pastries, Croissants, New York Flat Bread, Assorted Muffins,

Danish and Assortment of Fresh New York Style Bagels

International Cheese Display and Vegetable and Crudite Display

Brunch Buffet

Fresh Baked Ham with Tropical Pineapple Glaze

Shrimp & Bow Tie Pasta, Alfredo

Stuffed Flounder Imperial

Broiled Crab Imperial Stuffed Flounder Roulade, Broiled then Glaze with a white wine saffron cream sauce

Seafood Newburg

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

Chicken Picatta

Boneless Breast of Chicken, Lightly Seasoned and Finished with Garlic & Lemon, Capers & White Wine Supreme Sauce

Starch and Vegetable

Maple Glazed Sweet Potatoes, Breakfast Potato, Classic Wild Rice, Country Style Green Beans, and

Sun-dried Cranberry Sweet Sausage Stuffing, Fresh Cranberry & Mandarin Orange Relish

Country Sausage & Bacon

Cream Brulee French Toast

Fresh sweet lemon poppy bread and French toast, dipped in batter with the finest cream, egg yolk & vanilla syrup, caramelized golden brown

Classic Eggs Benedict with a White Wine Mornay Sauce

Action Stations

Carving Station with Prime Rib

Pan Seared Jumbo Lump Crab Cake Station

Mendenhall Signature Omelet Station

Fresh Made Waffle Station

Beverages:

Coffee, Decaffeinated Coffee, and Herbal Teas

Assorted Dessert Buffet

Bananas Foster Flambé, Vanilla Ice Cream, Hot Cobbler, Chocolate Fountain and Fine Selection of Cakes & Pies

\$32.95 per person \$14.95 for children under 12

Complimentary for Children under 4

All Prices Are Subject to Tax and Service Charge

323 Kennett Pike, Route 52, Mendenhall, PA 19357

www.mendenhallinn.com Call for Reservations (610)388-1181