

Brunch

10:30 am or 1:30 pm

Adults \$32 Seniors \$30
6 - 12 year olds \$16

Assortment of breads, rolls and breakfast pastries

*Basket of greens, homemade dressings
Variety of salads (5)
Marinated mussels and clams
Grand Marnier cured salmon
California, salmon and vegetarian rolls
Cherry wood smoked salmon*

*Hickory smoked bacon and breakfast sausages
Roasted baby red nugget potatoes
Eggs benedict
Steamed spring vegetable medley
Seafood and chicken entrees
Maple glazed ham carved by chef
Chef attended (create your own) omelette station*

*Steamed dim sum station
Vegetarian spring rolls*

*Imported and domestic cheese presentation
Chocolate fountain with fresh fruit
Chef's selection of cakes, pastries and fruit pies*

Children's Buffet:

*Waffles, berry compote and whipping cream
Chicken dino buddies and curly fries
Kraft dinner
Jell-O and chocolate pudding*

Easter

March 23, 2008



Dinner

6:30 pm

Adults \$35 Seniors \$33
6-12 year olds \$18

Assortment of breads and rolls

*Basket of greens, homemade dressings
Variety of salads (5)
Marinated mussels and clams
Grand Marnier cured salmon
California, chicken and vegetarian rolls
Cherry wood smoked salmon*

*Roasted baby red nugget potatoes
Steamed spring vegetable medley
Seafood entree
Chicken entree
Pepper crusted prime rib of beef carved by chef*

*Steamed Dim Sum station
(pork, shrimp and chicken)
Vegetarian spring rolls
Accompaniments - Sauces*

*Imported and domestic cheese presentation
Chocolate fountain with fresh fruit
Chef's selection of cakes, pastries and fruit pies*

Children's Buffet:

*Chicken dino buddies and curly fries
Kraft dinner
Jell-O and chocolate pudding*