The Wildflower

# Easter Brunch

Sunday, March 31, 2013 - 11:30 a.m. to 2:00 p.m.
$60 adults, $30 children, 5 and under free

## Breakfast Items

Omelette Station
Chef's Selection of Breakfast Meats
Traditional Eggs Benedict
Belgian Waffles with Whipped Cream and Fresh Berries
Buttermilk Pancakes & Maple Syrup
Cinnamon-Raisin and Caramelized Banana-Pecan French Toast

## Salads

Cucumber, Fresh Mozzarella & Farro Salad, Lemon & Basil Vinaigrette
Niçoise Salad with Seared Albacore Tuna, Green Beans & Caper Vinaigrette
Grilled Asparagus, Prosciutto, & Sun-Dried Tomato Dressing
Heirloom Potato Salad with Crispy Pancetta & Spring Peas
Pemberton Golden Beet Salad, Blue Cheese & Walnut Vinaigrette
Cannellini Bean Salad with Oven Roasted Tomatoes, Feta, Olives & Rosemary Vinaigrette

## Cold Dishes

Chilled Seafood Display with Sake Soaked Prawns, Citrus Poached Scallops & King Crab Legs
Chilled, Smoked Fish & Terrine Platter with Assorted Condiments
Selection of Artisan Cured & Dried Meats with a Selection of Mustards & Chutneys

## Hot Dishes

Spring Pea Soup with Fresh Mint & Parmesan
Steamed & Fried Dim Sum in Bamboo Baskets with Assorted Sauces
AAA Prime Rib with Mini Yorkshire Puddings, Scalloped Potatoes & Natural Jus
Lemon Roasted Chicken with Roasted Peppers & Saffron Scented Israeli Couscous
Oven Roasted Salmon, Artichoke Leek & Potato Gratin, Sauce Choron
Moussaka, Grilled Eggplant & Zucchini with Tomato & Cream Sauce

## Dessert

Hot Cross Buns, Lemon Meringue Tart, Mini Black Forest Cake, Double Chocolate Brownies,
Chocolate Covered Strawberries, Carrot Cake with Cream Cheese Icing, Chocolate Eclaire
Grand Marnier Croquembouche, Almond Pithivier, Cheese Cake Lollipop,
Crêpe Station with Assorted Toppings
Vanilla & Strawberry Ice Cream with Assorted Toppings to Include Caramel,
Chocolate Sauce, Toasted Almond, Fresh Berries.

## Kids Buffet

Mini Burgers, Baked Mac n' Cheese, Fish Sticks, Chicken Fingers, Potato Wedges, JELL-O