



Easter Brunch 2018

Sunday, April 1, 2018

Reservations are available 10:00AM to 3:00PM

Buffet Line:

Scrambled Eggs
Breakfast Sausage

Crispy Country Potatoes
Wine Country Benedict w/Filet Mignon
Assorted Breakfast Breads

Applewood Smoked Bacon
Fruit Salad

Assorted Pastries

Carving Station:

Apricot Glazed Ham

Pork Loin Roulade w/pork farce, cambozola, pancetta, and sage with a calvados sauce

Oven baked Loch Duart Salmon on cedar wood with dual sauces

Waffle Station:

Buttermilk Waffles
Vermont Maple Syrup

Whipped Cream

Mixed Berry Compote

Made to Order by Uniformed Chef

Omelet/Frittata Station:

Spinach, Mushrooms, Ham, Bay Shrimp, Zucchini, Cheddar cheese

Bacon, Sausage, Scallions, Pepper Jack cheese

Oysters in the half shell with a trio of sauces

Seafood/Salad Stations:

Gulf Prawns with a trio of sauces

Salmon in poached fumet di poisson with mascarpone, cucumber and caper berries
Caesar Salad

Bay Shrimp cocktail

Chardonnay salad with eggs, Bermuda onions, cheese, bacon, tomato, and field mixed greens

Dessert Station:

Crème Brulee
Chocolate Cake

Assorted Cookies
Apple Pie

Easter Cheesecake
Carrot Cake

Beverages to Include:

Assorted juices, fountain soda, coffee and assorted hot teas

- **\$33.95 Adults**
- **\$20.95 Kids**
- **Kids 5 and Under Free**
- Price does not include 7.75% sales tax or gratuity
- Parties of 6 or more; an 18% gratuity will be automatically added to your check.

Credit Card is required at time of reservation.

Call Octavio Tavizon at: (707) 252-5979 – Or email at: otavizon@chardonnaygolfclub.com