

HAPPY EASTER PALMERA BRUNCH 2010

BRUNCH BUFFET

Fresh fruit & berries, fresh mozzarella with tomatoes & basil, grilled Portobello mushrooms, roasted red peppers, grilled asparagus, smoked salmon, prosciutto, crab legs, shrimp, ceviche, marinated mushrooms, hummus, mixed field green salad, assorted pasta salads, tabbouleh salad and a variety of fresh breakfast breads

CARVING STATION

Roasted turkey breast (Chicken and tarragon reduction)

Salmon Wellington stuffed with house made orange marmalade and basil (White wine butter sauce)

Roasted Karabuta pork loin (Apple chutney and jus)

Roasted red potatoes

Roasted vegetables

OMELET STATION

A uniformed culinarian will prepare omelets to order with a selection of ham, onions, red bell peppers, smoked salmon, Italian Fontina cheese, cheddar cheese, apple smoked bacon, tomatoes, mushrooms & spinach

WAFFLE STATION

A uniformed culinarian will prepare waffles to order with a selection of toppings to include: fresh seasonal blueberries, blackberries, raspberries, strawberries, pineapple, berry compote, warm maple syrup, whipped cream, honey butter & sweet butter

DESSERT BUFFET

An assortment of mousse, fruit tartlets, dark chocolate tortes, fruit Bavarians, mini trifles, key lime pies, caramel cheesecake brûlée, tiramisu & chocolate tangerine pate with praline slices

\$60.00 per person

\$20.00 for children 12 & under and 5 & under are free

Excludes tax & gratuity

An 18% gratuity will be added to parties of 6 or more

We ask that all cell phones be turned off while in the dining room

*Can be cooked to order or contains raw eggs

Written information is available upon request regarding the safety of these items