



Circular Dining Room

Sunday Brunch

March 7, 2010

Seatings from 12:00 P.M. – 2:30 P.M.

Salad & Cold Foods Station

*Mixed Specialty Greens with Carrots, Grape Tomatoes, Tri-Peppers, Cauliflower, Cucumbers, Broccoli, Blended Cheese, Parmesan Cheese, Croutons, Fruit Salad
(Dressings: Ranch, Balsamic and French Dressing)*

*Spinach with Cherries, Spiced Walnuts and Goat Cheese
With Lemon Mint Vinaigrette*

Chilled Seneglaise

Smoked Trout with Apple, Manchego Relish

*Penne Pasta with Arugula, Feta and Roasted Red Pepper Vinaigrette
Sweet Potato Salad*

Wild Rice Salad with Artichoke, Tomatoes and Scallions

Grilled Asparagus with Orange Mousse

Yogurt Marinated Chicken with Tabbouleh

Smoked Pork Slider with Pepper Jack and Coleslaw

Horseradish Marinated Sirloin with Loaded Fingerling Potatoes

Peppered Duck Breast with Dried Fruit and Nut Chutney

Seared Tuna with Pineapple Relish and Fried Plantain

Cold Seafood Display

*Poached Jumbo Shrimp, Jonah Crab Claws, New Zealand Green Lipped Mussels
Clams and Oyster on the Half Shell Served with Horseradish Cocktail Sauce, Lemons,
Cajun Remoulade and Hot Sauce*

Norwegian Style Smoked Salmon with Traditional Garnishes and Toast Points

Carving Station

Roast Prime Rib

With Smoked Onion Jus

Omelette Station

Eggs Made to Order with Your Choice of:

Broccoli, Mushrooms, Peppers, Onions, Ham or Cheese

Soup & Bread Station

Chicken Broth with Rice and Vegetables
Seeded Rustic & Wheat Rolls
Sourdough, Olive Bread & Chocolate, Cherry Bread

Hot Food Offerings

Charmoula Grilled Lamb Rounds
Grilled Turkey Medallions with Hush Puppies and Corn Ma
Soy Glazed Salmon with Crab Noodles and Lime Butter
Potato and Cheese Pierogies with Roasted Red Pepper Aioli
Fresh Vegetable Medley with Garlic, Sun-Dried Tomatoes and Butter
Berichome Potatoes
Shrimp and Scallops with Orange Tarragon Crème
Poached Egg in Tartlet with Ham, Mushrooms, Cheddar and Beer Sauce

Desserts

Double Chocolate Cheesecake with Hershey Chocolate Candies
White Chocolate Vanilla Cheesecake with Glazed Fresh Fruit
Reese's Peanut Butter Cream Pie
Chocolate Pecan Tartlets
Hershey's Dark Chocolate Cream Pie
Passion Fruit Panna Cotta with Raspberry Coulis
Dark Chocolate Mousse Cups
Apple Cranberry Crumb Tartlets
Key Lime Meringue Tartlets
Dark Chocolate Truffle Tartlets
Vanilla Bean Crème Brûlée
Caramel Flan with Fresh Fruit
Dark Chocolate Bread Pudding with Vanilla Cream Sauce
Chocolate Fountain with:
Lemon Buttermilk Pound Cake, Marshmallows, Strawberries & Pretzel Sticks

Adults \$39.95 per person (plus tax & gratuity)

Children \$19.50 per child (3-8 Years Old)

Reservations Recommended – 717-534-8800

Jackets Required for Sunday Brunch
No Tank Tops, No Denim, No Sneakers

****Menu and pricing subject to change***