



Circular Dining Room

Sunday Brunch

January 31, 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: Balsamic, Thousand Island, French)*

Romaine

With Eggs, Bacon and Corn

Blue Cheese Dressing

Cucumber and Yogurt Soup

Miso Seared Tuna, Seaweed Salad on Cucumber Chips with Sweet Soy Sauce

Greek Tortellini Salad

Roasted Sweet Potatoes with Sweet Mustard Dressing

Tabbouleh Salad

Green Beans, Bacon, Peppers with Ranch Dressing

Barbecued Chicken with Classic Creamy Coleslaw

Herb Roasted Pork Loin with Tomato and Olive Salad

Southwestern Flank Steak with Chipotle and Black Bean Farfalle Salad

Ginger Marinated Duck with Asian Noodles and Peanuts

Smoked Trout with Cucumbers, Onions and Dill Salad

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 of Beef

With Brandy Peppercorn Sauce

Omelette Station

Eggs Made to Order with Your Choice of:

Broccoli, Mushrooms, Peppers, Onions, Ham or Cheese

Soup & Bread Station

Crème Dieppoise
Seeded Rustic & Wheat Rolls
Sourdough, Olive Bread & Chocolate, Cherry Bread

Hot Food Offerings

Grilled Lamb Rounds with Tabbouleh and Lemon Oil
Smoked Duck Breast with Baked Beans and Dijon Cream
Grilled Salmon with Ramen Noodle Salad and Teriyaki Glaze
Penne Pasta with Medley of Vegetables and Tomato Cream Sauce
Honey Roasted Butternut Squash
Lyonnais Potatoes
Shrimp and Scallops Bonne Femme
Poached Egg in Tart Shell with Mushroom Ragout and Hollandaise

Desserts

Double Chocolate Cheesecake with Hershey Chocolate Candies
White Chocolate Vanilla Cheesecake with Glazed Fresh Fruit
Reese's Peanut Butter Pie
Hershey's Chocolate Cream Pie
Chocolate Pecan Tartlets
Berry Almond Frangipane Tartlets
Apple Cranberry Crumb Tartlets
White Chocolate Mousse Cups
Fresh Fruit Tartlets
Vanilla Cotta with Raspberry Coulis
Chocolate Anise Crème Brûlée
Chocolate Raspberry Truffle Tartlets
Dark Chocolate Bread Pudding with Vanilla Cream Sauce
Chocolate Fountain with Cream Cheese Pound Cake, Marshmallows, 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