

Easter Brunch DCC

April 16, 2017 from 11am thru 2pm



Fresh Fruit Display

... Assorted Fruit Fresh Breads with Artisan Preserves
Jumbo Shrimp Cocktail with Vodkas Cocktail Sauce
Oysters on the Half Shell Texas Pete and Mignonette



Salad Station

... Farm House Salad Bar with appropriate condiments and Dressings
Broccoli Salad
Roasted Asparagus and Portobello Mushroom Salad

Hot Entrée Station

... Belgian Waffle with Maple Syrup
Creamy Stone Ground Grits
Cheddar Cheese Scrambled Eggs
Applewood Smoked Bacon and Sausage

... Doublegate Fried Chicken
Chive Whipped Potato
Roasted Baby Spring Vegetables
Rosemary Cider Pork Loin
Lemon Scented Cod with Pancetta and Pea Sauce

Chef Carving Station

... Carved Dijon Herb Prime Rib
Carved Bone in Ham

Chef Selection of Dessert

25+++ Adults

13+++ Children