

Di Valletta Easter Brunch

April 4, 2010

\$ 26.95 per Person

Salads

Moroccan Couscous Salad

Spinach Salad

*Warm Apple smoked Bacon, Shiitake Mushrooms, Belgian endive and Vanilla
Champagne Dressing.*

Caesar Salad

*Crisp Romaine Lettuce Tossed With Parmesan Cheese, Garlic Croutons and Creamy
Caesar Dressing*

Platters

Spiced Jumbo Shrimp

Cajun Remoulade and Cocktail Sauce

Country Pate

*Country Style Pate's With Pork, Liver, Chicken, Smoked Bacon,
Pistachios and Truffles*

Smoked Seafood

Assortment of Trout, Scallops and Whitefish

Beef Tenderloin Carpaccio

Thinly Sliced, served with Dijon Sauce, Capers and Sweet onions.

Artichoke and Wild Mushroom Gratinée

Fried garlic and Herb Pitas

Imported and Domestic Cheeses

Fruits and Berries

Assorted Fresh Fruit and Berries

Eggs and Omelets

Chef Attended Stations

Angus Prime Rib

Dijon Mustard and Fresh Herb Crusted

Turkey Breast

Slow roasted and served with a Tarragon lemon Sauce.

Roasted Ham

Spiral cut, honey, Dijon Mustard and Brown sugar Glazed

Entrees

Alaskan Halibut

Horseradish and Thyme crusted with Champagne Buerre Blanc.

Braised Short Ribs

Merlot and Green Peppercorn Demi Glace

Roasted Free Range Chicken

Cumin Crusted boneless breasts.

Medley of Fresh Sauteed Vegetables

Roasted Fingerling Potatoes

Desserts

Chocolate Dipped Strawberries

Assorted Cakes and Pies

Warm Brandy Bread Pudding

Chocolate Mousse Parfaits

Fresh Fruit Tarts