



Please Join Us For Sunday Brunch

Chef's Carving Station, Two of the Following

*Slow Roasted Rack of Lamb with Herb Infused Mint Jelly
Cracked Black Pepper Roasted New York Strip Lion with Demi Glaze
Tangy Maple Honey Glazed Ham*

Hot Commodities

*Seafood Newburg with Shrimp, Scallop, Mussels
Poached Salmon Filet topped with Lobster Cream Sauce
Lemon, Thyme and Garlic Marinated Chicken Breast
Steamed Haricot Vert & Herb Roasted Red Skinned Potatoes
Exotic Wild Mushroom Risotto*

Fisherman's Cold Station

*Norwegian Smoked Salmon, Whitefish Salad, and
Lignee of Smoked Rainbow Trout
Crab and Shrimp Salad & Fruit De Mer*

Liberty Belle Breakfast Made to Order

*Fanciful 3 Egg Omelets made to order with fresh Spring Vegetables
Poached Eggs Benedict served with Hollandaise Sauce
Belgian Waffles made to order with Fruit, Whipped Cream, and Powdered Sugar*

Azalea Panache Salad Station

*Anti-Pasta, Assorted sushi, Greek Salad, Three Bean Salad,
Oriental Salad, Russian Potato Salad, and Traditional Caesar Salad*

European Petit Dejeuner

*Seasonal sliced Fresh Fruit, mixed Berries, and Fruit Yogurts
Assortment of Pastries to include; Croissants, Coffee Cakes, Danishes, and Muffins
Orange, Cranberry, Grapefruit, and Apple Juice*

Alpine Cheese Board

*Saga Blue Cheese, Aged Asiago, Brie, Munster, Boursin,
Smoked Mozzarella, Provolone, Sharp Cheddar
With and Olive Assortment*

Boulangerie

French Baguettes, Sourdough, Foccacia, and Assorted Bagels

Dessert Station

*Assortment of Cakes, Pies, Miniature Pastries from Classic Cake Company
Crepes made to order with Over 20 Toppings
Freshly Brewed Coffee, Tea and Decaffeinated Coffee*

\$39.95 Adults ♦ \$16.95 Children (ages 4-10) ♦ Reservations Recommended (215) 931-4270