



***Award Winning Sunday Brunch
Served Sunday's 10 am – 2 pm***

Chef's Carving Station, Two of the Following

*Slow Roasted Rack of Lamb with Herb Infused Mint Jelly
Cracked Black Pepper Roasted Filet Mignon with Demi Glaze*

Hot Commodities

*Tortellini Alfredo with Fresh Spinach
Yukon Gold Latkas with Sour Cream
Sun dried Tomato Risotto*

Fisherman's Cold Station

*Fluer de Sel Cured Salmon, Whitefish Salad, and
Lignee of Smoked Rainbow Trout
Crab and Shrimp Salad & Fruit De Mer*

Liberty Bell 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

*Basil Marinated Tomato & Mozzarella, Anti-Pasta
Oriental Salad, Traditional Caesar Salad & Assorted Sushi with Wasabi Caviar*

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 & Crème Brulee
Freshly Brewed Coffee, Tea and Decaffeinated Coffee*

Reservations Recommended (215) 931-4270