

*~ Join us for an Easter Celebration! ~  
~Easter Sunday Brunch 2010~*

*We will have three seatings for Easter Brunch  
11:30 am ~ 12:00 noon ~ 12:30 pm  
Please call 781-276-7565 or 781-276-7566 for reservations*

*Assorted Sweet Breads, Rolls, Danish and Muffin Display  
Creamery Butter and Jams*

*~Salads~*

*Haricot Verts, Roma Tomato with Baby Mozzarella, 25 Year Old Balsamic.*

*Smoked Pastrami Salmon*

*Mixed Baby Field Greens with Strawberry Mimosa Dressing*

*Tuscan Vegetable Frittata Quiche*

*Homemade Granola and Blackberry Yogurt Parfaits*

*Fresh Fruit Kebabs*

*~Hot Items~*

*Fresh Scrambled Eggs with Chives*

*Country Sausage and Apple Wood Smoked Bacon*

*Seafood Crepes "Bristol Cream" Bisque*

*Panko Crusted Chicken with Goat Cheese  
Heirloom Tomato Relish on a Bed of Spinach*

*Hash Brown Potatoes*

*Purple and Green Cauliflower with Baby Carrots*

*~Carved Station~*

*Fleur De Lys Ham  
Apricot Ginger Glaze*

*Peking Duck*

*Sliced to Order Roast Beef with Veal Jus*

*~Omelet & Waffle Station~*

*Diced Smoked Ham  
Cheddar Cheese, Mushrooms,  
Onions, Peppers*

*Assorted Waffles with Strawberry & Whipped Cream*

*~Chef's Dessert Table~*

*Coffee, Tea and Decaffeinated Coffee*

*\$36.00 per person*

***~Children's Buffet~***

*Macaroni & Cheese*

*Chicken tenders*

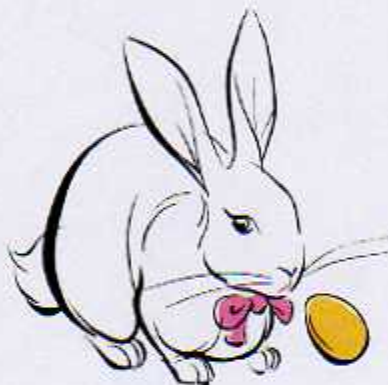
*French Fries*

*Assorted Cookies*

*Fresh Fruit*

***\$15.95 per person***

***Children 5 and Under Free***



***Join us for family activities  
The Easter Bunny will be visiting during Brunch  
Easter Egg Hunt at 1:30 pm  
Our photographer will be available to take a complimentary picture with the  
Easter Bunny but don't forget to bring your camera as well!***