

# Father's Day bbq Brunch

Sunday, June 15<sup>th</sup> 2014

*Served in the Coastal Oak Ballroom*

BEER FOR THE GUYS  
CHAMPAGNE FOR THE LADIES

ICE CARVING WITH  
FRESH ICED SEAFOOD

## Cold

A Grand Display of Fresh Fruits & Berries  
Gourmet Caesar Salad, Greek Cucumber and Feta with Artichoke Salad,  
Spinach Salad with Berries, Red Onion and Pomegranate, Pasta Salad with  
Albacore Tuna and Capers, Chinese Chicken Noodle Salad, Baby  
Mozzarella and Pear Tomato Salad with Basil

Smoked Salmon Display with Cream Cheese, Condiments and Mini Bagels  
Bloody Mary Shrimp Cocktails and Crab Diablo Cocktails  
Peel and Eat Prawns, New Zealand Mussels,  
Oysters on The Half Shell, Clams

## Breakfast Selections

Eggs Benedict with Bacon Hollandaise Sauce  
Potatoes O'Brien with Peppers Confetti  
Maple Breakfast Sausages and Applewood Smoked Bacon  
Scrambled Eggs with Cheddar Cheese  
Buttermilk Biscuits and Country Sausage Gravy  
Baskets of Fresh Baked Muffins

## Hot Entree Selections

Filet Mignon Steaks with Wild Mushroom Wine Sauce  
Beer Bratwursts with Beaver Mustard Sauce  
Barbecue Salmon with Fruit Salad  
Jalapeno Bacon Wrapped Pork Tenderloin with Apricot Glaze  
Buffalo Wings with Bleu Cheese  
Twice Stuffed Loaded Potatoes  
Spiced Asparagus Spears

## Carving Station

Kinder's Roast Ball Tips with Bold Barbecue Sauce  
Fresh Cornbread with butter

## Gourmet Omelet Station

Made to order omelets with your favorite ingredients

## Fabulous Dessert Table

A huge assortment of fresh hand made desserts

*Champagne, Beer, Juice and Soft Beverages Included*  
*"Must be 21 years of age for Beer and Champagne"*

Adults \$36.95++, Seniors \$32.95++  
Children 12 and Under \$16.95++ Children 4 Years and Under Free

*Reservations Required. Please Call 706-4233*

Seating One-10:00, 10:15 10:30, 10:45 Seating Two-12:30, 12:45, 1:00, 1:15