

CUSTOM ICE CARVING



Breakfast Items

Scrambled Eggs with Cream Cheese and Chives Smoked Bacon Strips and Breakfast Sausage Country Style Potatoes O' Brian

Eggs Benedicts

TOASTED ENGLISH MUFFINS WITH CANADIAN BACON, POACHED EGGS AND HOLLANDAISE

Gourmet Omelet Station and Waffle Station

Cooked to Order Omelets
LOTS OF CHOICES OF VEGGIES, MEATS, SHRIMP AND CHEESE
Belgian Waffles and French Toast with Fruit Toppings
May 8, 2011

Garde Manger

Beautifully Decorated Fresh Fruit Display with Pineapple Tree Roma Tomato, Basil, Mozzarella Salad with Balsamic Glaze Classic Caesar Salad with Garlic Croutons Pasta Salad Italiano

Pasta Salad Italiano Multi-Bean Salad Vinaigrette

Green Lentil Salad with Olives, Tomatoes, Cucumber and Feta Cheese Anti-pasto Platter with International Cheeses on Marble Slabs ASSORTMENT OF FANCY CRACKERS

Seafood Station

Tower of Shrimp and Shellfish

LARGE POACHED PRAWNS, CLAMS, OYSTERS AND MUSSELS SERVED WITH THREE DIPPING SAUCES

* HORSERADISH COCKTAIL * CAPER REMOULADE * DIABLO MAYONNAISE *

Mini Shrimp Cocktails

Smoked Salmon Display

CURED AND COLD SMOKED SALMON WITH CREAM CHEESE, RED ONION, CAPERS AND MINI BAGELS

Entrées

Shrimp Scampi Tortellini
Grilled Pork Chops with Apple Chutney
Swordfish with Salsa Puttanesca
Rice Pilaf and Garlic Mashed Potatoes
Bistro Steaks with Smoked Onion Demi-Glace
Chicken Piccata with Bruschetta Salsa
Seafood Vera Cruz with Shrimp, Scallops and White Fish
Macaroni and Cheese * Cheese Pizzas * Mini Corn Dogs

Chef Attendent Carving Station

Kobe Beef Roasted Ball Tips
Two Kinds of Horseradish

Virginia Smoked Ham LINGONBERRY JAM

Huge Dessert Table by Pastry Chef Jorge Matias

RESERVATIONS REQUIRED 925-706-4233

Reservation Times- 10:00, 10:30, 12:00, 12:30, 2:00, 2:30

Adults \$32.95 Seniors \$28.95 Children 12 & Under \$14.95 Children 4 & Under Free

Buffet price includes Juice, Coffee, Tea, Milk, Soft Drinks and Champagne for those 21 years old and older

18% Gratuity and state tax will be added to your final bill