

Montarra's Easter Brunch Buffet

Menu as Follows...

Fresh Baked Breakfast Breads

Pastries, croissants, mini bagels, and brioche rolls, house whipped butter

Simple Salad Bar

Mixed field greens, basil, carrot julienne, black olives, seedless cucumber, plum tomato and foccacia croutons
Choice of dressings

Seasonal Fresh Fruit Display

Ornate Chilled Seafood Display

Smoked Norwegian Salmon, traditional accoutrements
Chilled Alaskan Crab Legs, citrus, cocktail sauce
Spice Poached Peel and Eat Shrimp

Smothered Brioche French Toast

Sliced banana, praline, fosters sauce, cinnamon

Endless Applewood Smoked Bacon and Maple Smoked Breakfast Sausage

Scrambled Farms Fresh Eggs and Breakfast Potatoes

Slow Roasted Summer Vegetable Frittata

Asiago, slow roasted tomato basil sauce, crème friache

Grilled Spring Asparagus

Toasted pine nut – citrus gremolata

Chef's Carving Station

Thyme and Roasted Garlic Basted London Broil with horseradish aioli
Bourbon and Tangerine Glazed Berkshire Ham, Dijon honey aioli

Chicken Breast Scaloppini

Marsala roasted mushroom sauce, buttered green beans

Chilled Mini Penne Pasta Salad

Creamy Italian dressing mixed with, peas, cucumber, red bell pepper, broccoli, and fresh herbs

Chef Dave's Grand Dessert Display

Assorted specialty cakes, fruit tarts, crème brulee, and chocolate covered strawberries

\$34 per person, children 12 and under \$15, children under the age of 3 eat free!

Price includes a glass of Napa California sparkling wine

Price does not include tax and additional beverages