EASTER BUFFET BRUNCH
HARRY'S SAVOY BALLROOM
APRIL 4, 2010
10:00 AM TO 2:30 PM

APPETIZER BUFFET

Golden Hawaiian Pineapple & Strawberries
Cheese Display of Humbolt Fog and Bel Paese
Sugartown Farm Smoked Salmon, Chesapeak Style Shrimp Cocktail
Asparagus Salad with Piquillo Pepper Roasted Garlic Dressing
Hand-pulled Mozzarella and Pickled Vine-Ripened Tomatoes,
Shaved Fennel and Celeriac Salad
Display of Bagels and Pastries with Cream Cheese
Artisan Breads and Foccacia

CHEF'S CARVING & COOKING STATIONS

Harry's Award Winning Prime Rib au Jus
Hand-Carved Picnic Ham, Mango Chutney
Deluxe Omelette and Eggs any style station
Blueberry Griddle Cakes and French Toast

HOT BUFFET

Poached Eggs Cajun Style with Shortrib, Sauce Foyot
Scrambled Eggs with Cream Cheese and Fine Herbs
Harry's Home Fried Potatoes
Roasted Country Sausage Links and Bacon
Chicken Breast Florentine, Sauce Mornay
Crabmeat & Salmon Cakes with Thai Style Cellophane Noodle Salad

Children’s Buffet

Macaroni & Cheese, Fried Chicken, Meatballs Marinara,
Buttered Bowtie Pasta, Tropical Fruit Salad, Strawberries and Grapes

GRAND DESSERT BUFFET

Warm Apple and Rum Raisin Crisp with Whipped Cream
Chocolate Covered Strawberries
Chocolate Hazelnut Chiffon Crunch
Lemon Meringue Tartlettes
Assorted Chocolate Truffles
Cream Cheese Raspberry Chocolate Tarte
Miniature Carrot Cake, Passion Fruit Cheesecake, Macadamia Nut Crust
Raspberry Linzer Cookies,
Key Lime Shortbread Cookies, Chocolate Chip Cookies
Salted Caramel Chocolate Cups, Fruit Geleés

$37.50 (PLUS 18% GRATUITY) FOR ADULTS;
$15.95 FOR CHILDREN (12 & UNDER); UNDER AGE 5 EAT FREE.