

*Bring The Family To Easter Sunday Brunch
In The Ballroom
At The Ramsey Golf & Country Club
Sunday, April 4th, 2010*

~ Baker's Table~

*Assorted Bagels, Muffins, Croissants, Danish with Fruit Preserves, Cream Cheese
And Butter*

~Cold Food Buffet~

*Oven Baked Fennel drizzled with Aged Balsamic Vinegar and First Pressed Olive Oil
Sliced Rollatini Of Free Range Chicken Breast with Parma Cotta Ham and Pesto
Salad Of Marinated Exotic Forest Mushrooms
Savory and Mache Lettuces
Ratatouille Salad
Tapenade and White Bean Dips with French Baguette Toast
Green Asparagus with Lemon and Walnut Dressing*

~Omelets Station~

*Our Chefs will prepare for you
Fresh egg omelets with your choice of sautéed onions, peppers, mushrooms, ham and cheese*

~Silver Chaffing Dishes ~

*Eggs Benedict, Country Style Canadian Bacon, Hollandaise Sauce, Toasted English Muffin
French Toast , Strawberries and Warm Maple Cream
Bacon and Sausage
Atlantic Salmon,
chorizo, red peppers, cannellini beans and olives in vermouth and cumin accented broth
Free Range Breast of Chicken
Braised Bacon, Mushrooms, Pearl Onions, Caramelized Carrots and Madeira Sauce
Vegetable Casserole,
baby carrot confit, edamme, glazed pearl onions, and leaf spinach*

~Carving Station~

*Roast Tenderloin of Beef
Roast Leg of Lamb*

Pastry Table

Selection of Cakes, Tortes, Tarts, Petit Fours and Sliced Fruit

Available Seating 11:30, 12:00, 1:30, 2:00

*\$47.99 per person, plus tax and gratuity \$11.00 for children under 12 years of age, plus tax and
gratuity*

Call Yvonne for Reservations 201-327-0009, Ex. 301

**Menu Subject To Change Based On Market Availability*

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