



# Inn at Laurel Point

## Easter Brunch Menu

Sunday April 4, 2010

The Inn at Laurel Point's culinary dream team is at it again in preparation of this year's Easter Brunch. All of the seasonal favorites will make an appearance along with some gourmet treats that are sure to entice. They are even whipping up special goodies for the bunnies in your family.

### Seasonal Favorites

- Hand Carved Artisan ham
- Custom gourmet omelet station
- Traditional Eggs Benedict
- Artisan hand made breakfast sausage
- Hash browns with caramelized onion & chives
- Scrambled eggs with aged cheddar and scallions
- Assorted fresh and smoked seafood

### Gourmet treats

- Heirloom salad with shaved Parmesan and fig balsamic vinegar
- Iceberg lettuce served with poached pears and Stilton
- Roast chicken served with ratatouille and aurgula pesto drizzle
- Pan seared local halibut served with spring peas, leeks and baby potato salad
- Roasted cauliflower and morel risotto
- Hand rolled crepes with flambéed peaches and strawberries
- French Toast avec raspberry whipped cream

### If that wasn't enough...

Artisan breads, cheese platter, mixed greens with house created vinaigrettes, cold sliced meats and of course fruit

### And of the utmost importance – insert at ta da here please...

Our in-house pastry chefs offer you cupcakes, tarts, cakes and tortes, squares and cream puffs, chocolate dipped strawberries and fresh fruit crumble drowned in crème anglaise.

In a word YUM!

### **Bunny menu**

Vegetables and dip  
Buttered peas and carrots  
Macaroni and cheese  
Caesar salad  
Chicken fingers and fries

Rice crispy squares  
Seasonal sliced fruit  
Jell-O

### **Most importantly the Easter Decoration Station!**

All bunnies are invited to decorate their own Easter cookies and assorted Easter treats

*The mess is at our place this year...*



Call our reservations hotline to make your Easter Brunch booking 250-414-6739