

EL BiZCOCHO

Sunday Brunch Sample Menu*

Breakfast

Omelet Station
Scrambled Eggs with Scallions
Eggs Benedict with Hollandaise
Bacon and Ham
Waffles with Maple Syrup and Berries
Potatoes O'Brien

Cold Display

Caesar Salad with Accompaniments
Local Mixed Greens with Balsamic Vinaigrette & Champagne Vinaigrette
Old Fashioned Macaroni Salad
Marbled Potato Salad with Dijon and Bacon
Panzanella
Cured, Smoked Meats and Imported Cheeses
Sliced Fruit Platter

Seafood Display

Shrimp Cocktail and Jonah Crab Claws with Cocktail Sauce and Louis Sauce
Smoked Fish Display with Traditional Garnishes
Seared Ahi Tuna with Seaweed Salad

Carving

Prime Rib with Au Jus
Salmon Wellington with Fennel Cream

Hot Display

Grilled Halibut with Fennel Citrus Salad
Roasted Chicken Breast with Mushroom Cream
Cheese Ravioli with Marinara Sauce
Roasted Fingerling Potatoes
Sauteed Haricot Verte and Baby Carrots

Soup

Pasta e Fagioli

Desserts

Gourmet Chocolate Fountain: Selection of Pound Cake, Strawberries, Fresh Fruits, Sun Dried Fruits, Marshmallows & Pretzels

Chef's Choice of Assorted Tarts & Cakes

**Menu varies from week to week.*