

# *Easter Brunch*

APRIL 4, 2010

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*Executive Chef - Jimmy Reale*  
*Executive Sous Chef - Jeff Gompers*

## *Cold Salads*

Spring Greens with Julienne Carrots, Roasted Red Peppers, Onions, Cucumbers,  
Diced Tomatoes with Ranch or Balsamic Dressing

Baby Spinach, Frisée, Baby Beets, Yellow Pear Tomatoes, Crisped Smoked Bacon,  
Goat Cheese with Truffle & Black Pepper Vinaigrette

Roasted Chicken and Fusilli Pasta, Kalamata Olives, Feta Cheese, Chiffonade Basil,  
Pickled Red Onions with Sun-dried Tomato Vinaigrette

Wild Game Sausage, Red Bliss Potato Salad with Fresh Tarragon and Dijon vinaigrette

Crimson Lentils, Peppadew Peppers, Caramelized Shallots, Arugula, Green Onions,  
Lemon and Roasted Garlic Dressing

Grilled Focaccia, Calamari, Shrimp, Scallops, Red Onions, Cucumbers, Flat Leaf Parsley  
and Grilled Citrus Dressing

Fruit Salad with Mint Yogurt Dressing

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## *Antipasti*

International and Domestic Cheese Displays

Cracker and Bread Display with Red Pepper Hummus, Smoked Trout and Apple Mousse and Kalamata Olive Tapenade

Sliced Tomato, Mozzarella, Fresh Herbs and Extra Virgin Olive Oil

Grilled Vegetable Display to include Yellow Squash, Zucchini, Eggplant, Leeks, Tomatoes, Portobello,  
Red and Yellow Peppers, with Horseradish Dipping Sauce

Assorted Charcuterie Displays with Pâté, Smoked Meats and Sausage, Marinated Olives,  
Pepperocini and Gherkins, and Pickled Pearl Onions

Chilled Seafood Display, Shrimp, Crab Claws, Oysters, Mussels, Classical Garnishes

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## *Hot Items*

Bacon and Link Sausage

Scrambled Eggs and Chives

Berry Stuffed French Toast with Warm Maple Syrup

NC Trout, Country Ham & Hominy Succotash with Smoked Tomato Shrimp Remoulade

Braised Chicken in Marie's Tomato Sauce, Farfalle and Spring Vegetables

Dry Rubbed New York Strip Steak, Chili Spiced Hash Browns, Garlic Chips and Ancho Chili Demi-glace

Black-Eyed Pea Cakes with Chow-Chow Relish

Roasted Pepper and Parmesan Whipped Potatoes

Spring Vegetables

## *Carving Station*

Roasted Leg of Lamb with Mint Jus

Fresh Ham with Gravy

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## *Kids Buffet*

PB&J Sandwiches

Fried Chicken Fingers with Honey Mustard

Tater Tots

Macaroni & Cheese

Peas and Carrots

Assorted Fruit Salad

Silver Dollar Pancakes

Assorted Brownies and Cookies

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## *Desserts*

*House Made by Pastry Chef - Suzanne Menius*

Bread Pudding with Jack Daniels Sauce

... and many more assorted cakes and pastries



CAROLINA  
CROSSROADS  
RESTAURANT AND BAR

