

# Cardinals Nation Holiday Brunch



# December 8th, 2019

# Seafood Display

Chilled Shrimp, Steamed Mussels, Crab Claws, Oysters

## Antipasti Display

Assorted Hummus & Tapenades, Smoked Meats, Domestic Cheeses, Crackers, Grilled Vegetables

## Lighter Side

Fresh Fruit Salad, Granola, House-made Yogurt, House-made Muffins & Danish

#### **Omelet Station**

**Scrambled Eggs or Omelets Cooked to Order** 

#### Breakfast

Creamy Hash Brown Al Forno
Classic Eggs Benedict, Smoked Ham, Hollandaise
Corn Cobb Smoked Bacon
Country Sausage Patties
Fresh Baked Biscuits, Sausage Gravy
Mini Mediterranean Frittata, Feta, Sun Dried Tomatoes, Spinach

#### Lunch

Brioche French Toast, Mixed Berry Compote, Vanilla Scented Whipped Cream

Mixed Green Salad Classic Caesar Salad

Roasted Corn and Quinoa Salad, Cilantro Vinaigrette
Italian Pasta Salad, Sun Dried Tomatoes, Fresh Mozzarella, Red Wine Vinaigrette
Herb Roasted Asparagus, Roasted Red and Yellow Tomatoes, Balsamic Glaze
Broccoli and Cauliflower Au Gratin, Herbed Breadcrumbs
Herb Roasted Red Skin Potatoes

Mashed Sweet Potato Cakes, Marshmallows, Maple Drizzle
Chicken Saltimbocca, Prosciutto, Gruyere Cheese, Cream Sauce
Citrus Seared Salmon, Saffron Cream, Toasted Almonds
Cavatelli Primavera, Zucchini, Yellow Squash, Red Onion, Red Pepper

#### Carvery

Slow Roasted Garlic Herb Crusted Prime Rib Brown Sugar, Honey Glazed Miller Ham Traditional Stuffing, Au Jus, Hollandaise, Dinner Rolls

#### Fresh Baked Goods and Desserts

House-made White and Dark Chocolate Bread Pudding, Cupcakes, Cookies, Brownies,
Dessert Bars, Assorted Pies and Mini Desserts