

EASTER BRUNCH
AT SCOTT'S SEAFOOD ON THE RIVER
SUNDAY APRIL 4th. 2010

SALAD STATION

Scott's Caesar Salad with Sour Dough Croutons & Asiago Cheese

Baby Spinach Salad with Pancetta, Pine Nuts, Toybox Tomatoes & Feta Cheese

Mixed Baby Greens with San Simon Cheese, Candied Pistachios, Green Apples,
Honey-Mustard Vinaigrette

Citrus-Tomato Panzanella Salad

Traditional Red Potato Salad

Orzo Pasta & Bay Shrimp Salad

Grilled Vegetable Displays

Artisan Cheese Displays with local, Domestic & Imported Cheeses with Toasts, Breadsticks & Condiments

Fresh Fruit Skewers & Displays

SEAFOOD STATION

Fresh Shucked Oysters with House Made Cocktail Sauce & Ginger-Cilantro Mignonette

Smoked Salmon with Traditional Garnish & Bagels

Peel & Eat Prawns

Pepper Crusted Char Rare Tuna with Wasabi Vinaigrette & Cucumber Salsa

CARVING STATION

Brown Sugar Glazed Pit Ham

&

Herb-Garlic Roasted Prime Rib of Beef with Au Jus, Creamed Horse Radish
& Artisan Breads

OMELET STATION

Omelets Made to Order with Mushrooms, Baby Spinach, Mixed Cheeses, Green Onion, Sweet Peppers, Black Olives, Tomatoes, Applewood Bacon, Sausage, Ham or Bay Shrimp

BREAKFAST FAVORITES

Applewood Smoked Bacon

Savory Sausages

Belgian Waffles with Maple Syrup & Whipped Butter

Crispy Breakfast Potatoes with Red Onion

Classic Eggs Benedict with House Made Hollandaise Sauce

Crème Brulee French Toast

HOT STATION

Grilled Scottish Salmon with Shaved Fennel-Champagne Crème & Tobiko Caviar

Soy-Ginger Glazed Chicken with Grilled Pineapple & Macadamia Nuts

Seafood Pasta: Angel Hair Pasta with Steamed Clams, Mussels and Shrimp in a Spicy Tomato-Fennel Broth

Wild Rice Pilaf

Steamed Seasonal Vegetables

.....AND FOR DESSERT:

An Assortment of Chef's Favorite Desserts

Sweet & Savory Breads, Muffins, Scones & Pastries