

Bittersweet
B I S T R O

Mother's Day Champagne Brunch Buffet

Sunday, May 9, 2010

Apricot-Chipotle Glazed King Salmon
Greek Style Roasted Leg of Spring Lamb
Bourbon Glazed Corralitos Ham
Truffled Garden Vegetable Risotto

Slow Roasted "Black Tar" Encrusted Prime Rib Carved to Order with Au Jus



Famous Bittersweet Grand Marnier French Toast

Classic Eggs Benedict

Made to Order Omelets

Apple Wood Smoked Bacon & Breakfast Sausage

Cottage Potatoes

Smoked Salmon with Bagels

Housemade Scones & Croissants



Fresh Seasonal Fruit & Berry Display

Cured Meats & Sausages

Domestic & Imported Cheeses



Asian Salad

Marinated Beet Salad

Three Bean Salad

Caesar Salad

Asparagus Salad

Marinated Artichoke & Mushroom Salad

Organic Mesclun Greens with Classic Garnishes & a Trio of Dressings



Garlic Mashed Potatoes

Sautéed Fresh Seasonal Vegetables

Spanikopita "Greek Spinach Pie"

Vegetarian Dolmathes

Assorted Breads & Rolls

~ Dessert ~

Our Famous Miniature Bittersweet Dessert Extravaganza

Featuring Our Chocolate Fountains



Champagne & Sparkling Apple Cider

Santa Cruz Roasting Coffee, Numi Teas & Fresh Juices

| *Special Kid's Table* |

Grilled Cheese Sandwiches | PB & J Sandwiches | Chicken Fingers | Cookies

\$52.00 adults ~ \$18.00 children ages 6 through 12 ~ \$5.00 children ages 5 & under
brunch seatings available 9:00 a.m. through 3:00 p.m.

for 9:00 a.m. seating only, receive a \$10.00 discount per adult