

Easter Brunch in the River of Grass Ballroom At The Naples Beach Hotel & Golf Club

Sunday, April 4, 2010
10:30 am – 3 pm

Complimentary Champagne and All Non-Alcoholic Beverages Included

Complimentary Valet Parking

\$52.00 per person, \$18 Children 6 -12, (tax & gratuity not included)

Children 5 and under free

For Reservations Call 435-4347

Chilled Appetizers

Fresh Fruit and Seasonal Berries
Imported and Domestic Cheeses
Chilled Shrimp with Sundried Tomato Cocktail Sauce
Smoked Fish Presentation with Salmon, Mahi Mahi and Trout
Assorted Pâtés, Galantines and Hard Sausages

Salads

Salad Bar with Baby Mixed Greens, Spinach, Sliced Cucumbers, Tomatoes
Garbanzo Beans, Shredded Carrots, Olives, Chopped Eggs and Choice of Dressings
Assorted Specialty Salads

Assorted Breakfast Pastries, Holiday and Specialty Breads

Breakfast Items

Omelets Cooked to Order
Cheese Blintz's with Fruit Sauce
Bacon and Sausage
Blueberry Pancakes with Maple Syrup
Breakfast Potatoes

Carving Station

Carved Prime Rib with Rosemary Jus, Horseradish Sauce

Entrées

Baked Grouper, Citrus - Tempeh Relish
Grilled Chicken Breast Topped with Mozzarella Cheese Provencal, Jus Natural
Virginia Sugar Cured Ham, Sun-dried Fruit Compote

Side Dishes

Bulgur and Mixed Bean Pilaf
Spring Vegetable Medley
Roasted Garlic Whipped Potatoes

Desserts

Crepe's made to Order with Your Choice of the Following:
Strawberries, Pineapples, Bananas, Chocolate Chips, Blueberries, Orange Marmalade
Whipped Cream, Brown Sugar, Grand Mariner, Dark Rum and Port

Chocolate Mousse Cake, Macadamia Nut Pie, Key Lime Pie
Pineapple Coconut Tart, Mini Tropical Fruit Tart, Lemon Cheese Cake
Crème Brulèe, Chocolate Peanut Butter Cake, Tiramisu

Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Children's Buffet

Fruit Salad, Peanut Butter and Jelly Sandwiches
Chicken Tenders with Barbecue Sauce and Honey Mustard Sauce
Macaroni and Cheese, Tater Tots, Peas, Corn and Carrots
Cookies, Brownies and Jell-O