



Sunday Brunch at Lansdowne Resort

Soup and Salads

Creamy Lobster Bisque

Salad of Lo Mein Noodles, Stir Fry Vegetables, Ginger Vinaigrette

Lansdowne Classic Caesar Salad

Mixed Baby Lettuces, Marinated Tomatoes, Toasted Pine Nuts, Buttermilk Boursin Dressing

Salad of Seasonal Fruits and Berries

Selection of Imported Cured Meats and Sausages

Mélange of Marinated Olives

Display of Imported and Domestic Cheeses

Seafood Raw Bar

Steamed Jumbo Shrimp, House made Cocktail Sauce and Fresh Lemons, Snow Crab Claws, Red Pepper Remoulade

Selection of Domestic Caviar, Traditional Accompaniments

House Smoked Salmon, Scallion Vodka Remoulade

Breakfast and Lunch Entrées

Traditional Eggs Benedict:

Poached Eggs, English Muffins, House Smoked Pork Loin, Hollandaise Sauce

Country Bacon, Breakfast Sausage Links

Southwestern Style Chicken Breast, Fresh Corn and Tomato Salsa, Roasted Potatoes

Asian Style Beef and Broccoli, Steamed White Rice

Pan Seared Atlantic Salmon Cakes, Saffron Cream Sauce, Crispy Onions

Penne Pasta Primavera of Late Summer Vegetables

Attended Stations

Herb Rubbed Prime Rib of Beef, Rosemary Infused Jus

Made to Order Omelets with a Selection of Fillings

Malted Waffles with Whipped Cream, Strawberries and Fresh Berry Compote

Desserts

A Selection of Desserts from Our Pastry Kitchen

Chocolate Fountain with Assorted Dipping Accompaniments