

# **Easter Champagne Brunch in the Grand Ballroom**

**10:30AM-2:30PM**

**April 4, 2010**

## **Freshly Tossed Salads**

### ***BBC Bay Shrimp Salad***

*Lemon Herb Dressing*

### ***Celery Root Salad "Waldorf"***

*Apples, Walnuts, Golden Raisins*

### ***Asian Inspired Chicken Salad***

*Peppers, Sprouts and Crisp Won Tons Yellow and  
Red Plum Tomatoes with Spring Onions*

### ***Hearts of Romaine Caesar***

*Croutons and Freshly Grated Parmesan*

### ***Bouquet of Organic Spring Greens***

*Walnut Raspberry Vinaigrette*

### ***Thinly Sliced Austrian Cucumbers***

*Sour Cream Dressing*

## **Artesian Cheese and California Fruits**

*Morbier, Stilton, Époisses, Humboldt Fog  
Sonoma Chevre, Explorateur, St. Andre, Brie Cheese  
Buffalo Mozzarella with Fresh Basil, Quince Marmalade, Honeycomb, Strawberry Balsamic Relish*

## **Assorted Seafood on Ice and Freshly Made California Rolls and Sushi**

*Jumbo Shrimp, Crab Claws, Mussels, Classic Cocktail Sauce,  
Wasabi, Pickled Ginger and Soy Sauce  
Whole Side of Teriyaki Marinated Grilled Salmon*

## **German Chacuterie**

*Includes Jagdwurst, Schinkenwurst, Prosciutto, Bavarian Liverwurst,  
Paprika Salami, Black Forest Ham, Cornichons,*

## **Smoked Fish Market with Chef Attendant**

*Smoked River Trout, Mackerel, Smoked Salmon, Ahi Tuna, Gravlax  
Classic Condiments and Crostini, Scandinavian Mustard Sauce*

## **In Silver Chaffing Dishes**

*Classic Eggs Benedict and Griddled Farm Eggs  
Crisp Apple Wood Smoked Bacon and Breakfast Sausages  
Fresh Rosemary Roasted Yukon Gold Potatoes  
Ricotta Cheese Ravioli, Sun-dried Tomato Tapenade and Light Pesto Cream,  
Thai Chicken Mango Curry with Steamed Jasmine Rice  
Symphony of Spring Vegetables  
Black Bass with Caper Lemon Beurre Blanc  
Mascarpone Cheese Blintzes with Warm Strawberry Compote*

## **From The Carving Station**

*Roasted New York in Mustard Herb Crust  
Rosemary-Garlic Roasted Colorado Leg of Lamb  
Whole Roasted Pork Prime Rib  
Condiments to Include: Horseradish Cream, Natural Jus, Mint Marmalade, Dijon Mustard*

## **Waffle and Ice Cream Station**

*Vanilla and Chocolate Ice Cream, M & M, Shredded Coconuts, California Berries Whipped Cream and  
Roasted Macadamia Nuts, Chocolate Crunch, Caramel Sauce*

**From our Pastry Shop**  
**Valrhona Chocolate Fountain**

*Deluxe Selection of Designer Cakes and Pastries,  
Valrhona Chocolate Tortes, Exotic Fruit Tarts, Artisan Chocolate Truffles  
and Petit Fours, Freshly Baked Homemade Croissants and Muffins, Mini Crème Brulee*

*Adults \$ 74.00*

*Children 4-12 years \$ 36.50*

*(Price does not include Tax and Gratuity)*

*BBC Member Discounts Will Apply To This Pricing.*