

Sunday, December 15, 2019

# HOLIDAY BRUNCH

## • ECYC MENU •

Piano Music by  
Francine Pelegano

11:00AM - 2:00PM

## • STATIONS •

### OMELET STATION

Whipped Eggs, Egg Whites,  
Bell Pepper, Broccoli, Spinach, Onions, Ham,  
Cheddar Cheese, Swiss Cheese  
Scrambled or Fried Eggs available too!

### PANCAKE & FRENCH TOAST STATION

Blueberries, Chocolate Chips, Maple Syrup, Whipped Cream  
*(made to order)*

### SOUP & SALAD STATION

Caesar Salad, House Made Dressing  
Apple, Celery Root, Radish, Fennel, and Shaved Daikon, Citrus and Sherry Vinaigrette  
Fresh Fruit Platter  
Lobster Bisque  
Tomato Roasted Garlic Soup  
*(no cream, vegetarian)*

*Gourmet Galley*  
CATERING  
CELEBRATING 20 YEARS

Sunday, December 15, 2019

# HOLIDAY BRUNCH

## • ECYC MENU •

### • BRUNCH ITEMS •

SMOKED SALMON SPREAD

Bagels, Capers, Red Onion

CRISP APPLEWOOD SMOKED BACON

HOME FRIES

BISCUITS AND GRAVY

BUTTERNUT SQUASH RAVIOLI

KIELBASA WITH SPICY MUSTARD

Brown Butter

CIDER GLAZED PORK LOIN

STEAMED AND CHILLED ASPARAGUS

RED WINE BRAISED SHORT RIBS

Crushed Almonds, Blue Cheese  
Red Wine Vinaigrette

POACHED SIDE OF ATLANTIC  
SALMON

Lemony, Dill Sour Cream Sauce  
*Served Room Temperature*

MACARONI AND CHEESE

STUFFED GRAPE LEAVES

Roasted Red Pepper Hummus  
and Pita Chips

### • HOLIDAY PASTRIES AND DESSERTS •

A Variety of Pastries, Scones, & Muffins

Bourbon Truffles

Coconut Macaroons

Raspberry Thumbprints

Mini Cannoli

Russian Tea Cakes

Mini Carrot Cake Bites

Cherry Upside Down Cakes

Beautifully Decorated Yule Log

ADULTS \$29 | CHILDREN \$15