

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)

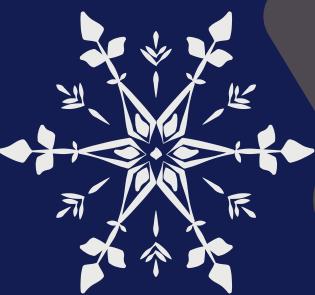
### SOUP & SALAD STATION

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

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# 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

#### MACARONI AND CHEESE

Lemony, Dill Sour Cream Sauce

#### STUFFED GRAPE LEAVES

*Served Room Temperature*

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