

The White Mountain Hotel & Resort

Presents Our

Grand Sunday Brunch

Chef Attended Omelet Station

Omelets made to order featuring Asparagus, peppers, tomatoes, mushrooms, and onions
diced ham, bacon, sausage, and cheddar cheese

Made to order Belgian waffles served with warm maple syrup,
maple butter and a variety of fruit toppings and fresh whipped cream

Bacon, Maple Sausage, Home fried potatoes and Home-Made Corned Beef Hash

Chef Attended Carving Station

Two daily roasts, served with the appropriate sauce
Home-Made Soup Du Jour

Main Dishes

Weekly specialties of four outstanding dishes
accompanied by a fresh vegetable du jour and starch

Salad Station

Sampling

Broccoli salad, fresh roasted vegetables, garden salad,
Mixed greens with roasted pecans, sundried cranberries and blue cheese,
Potato egg salad, carrot ginger salad, almond raisin coleslaw,
fresh cut fruit salad, fresh mozzarella and vine ripe tomato salad with balsamic vinegar and olive oil

Cheese Table

Smoked Salmon platter with diced onions, capers and sour cream
Assorted Imported and Domestic cheese mirror, fresh multigrain bread

From the Kitchen

Eggs Benedict served with Hollandaise sauce, Salmon Benedict served with Hollandaise sauce,
Homemade Plain and Blueberry Pancakes, and French toast
Wheat, Raisin and Multigrain toast, and Toasted Bagels

Dessert Table

Freshly baked desserts

Coffee, Tea and a selection of juices

\$16.95 per person, \$7.95 for children under 12, Under 5 are FREE