

The
White Mountain
HOTEL AND RESORT

Grand Sunday Brunch 2018

Chef Attended Omelet Station

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

Made to order Belgium 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

Homemade soup du jour

Main Dishes

Weekly specialties of four outstanding dishes accompanied by a fresh vegetable du jour and potato or rice

Salad Station

Sampling

Broccoli salad, fresh roasted vegetables, garden salad, mixed greens with roasted pecans, sundried cranberries and blue cheese, potato salad, carrot ginger salad, almond raisin cole slaw, fresh cut fruit salad, fresh mozzarella and vine ripened tomatoe salad with balsamic vinaigrette and olive oil

Cheese Table

Smoked Salmon platter with diced onions, capers and sour cream, assorted imported and domestic cheese mirror, fresh multi-grain bread

From the Kitchen

Eggs Benedict served with Hollandaise sauce, Salmon Benedict served with Hollandaise sauce. Homemade plain and blueberry pancakes, French Toast, wheat, raisin, multi-grain toast, and toasted Bagels

Dessert Table

Freshly baked desserts

Coffee, Tea and a selection of juices.

*\$21.00 per adult and \$10.00 for children under 12. Children under 5 are free.
All prices are subject to 9% NH State Tax and 18% Gratuity and Administrative Fee
87 Fairway Drive, North Conway, NH 03860 603-356-7100*