



The
White Mountain
HOTEL AND RESORT

Easter Brunch
Sunday April 21st, 2019

Sampling of our Chilled Offerings

Waldorf Salad, Garden Salad, Pasta Salad
Fresh Sliced Fruit Salad
Smoked Salmon platter with diced onions, capers and sour cream
Baked Brie en crouete with Shartner's strawberry preserves, Fresh baked honey oat bread
Fresh Mozzarella and vine ripened tomato Caprese salad with aged Balsamic vinegar and olive oil

Sampling of our Hot Items

Dijon and rosemary crusted pork loins with a Madeira Jus Lie
Baked Seafood casserole with lobster sauce
Roasted Garlic and herb chicken with braised Cipollini Onions and Cremini mushroom, New England Pot Roast
Asparagus Ravioli, Baked Manicotti, Blueberry Cheese Blintzes
Tomato Basil Soup & Chilled Strawberry Soup
House made Rice Pilaf, Red Bliss Mashed Potatoes and Green Beans

From the Kitchen

Eggs Benedict Hollandaise, Salmon Benedict Hollandaise
Blueberry Pancakes, Amaretto French toast

Made to order Omelet Station

Asparagus, peppers, tomatoes, mushrooms, onions
diced ham, bacon, sausage, and cheddar cheese

Made to order waffles

Broccoli Cheddar Frittata
Bacon, Maple Sausage links, home fried potatoes and home-made corn beef hash

Carving Station

Chef Carved Roast Sirloin of Beef with an Herbed Cabernet demi glaze
Old Fashion Baked Ham with a brown sugar mustard glaze
Roasted Leg of Lamb with Mint Jus Lie

Dessert Table

Milk Chocolate Fondue with Fresh Fruit, Marshmallows and Pretzel Rods
Fresh baked sweet breads, Carrot Cake, Italian Lemon Cake, Chocolate Cake, Mini Pastries
White Chocolate Bread Pudding, Pecan Pie
Assorted Macaroons and mini cheesecakes, Cookies and Brownies
Chef Attended Bananas Foster served over Gifford's Vanilla Ice Cream

\$34 Adults \$19 Children under 12 under 5 Free
Tax and Gratuity additional

Easter Egg Hunt: 12 noon for children 6 and under, 12:30 for Ages 7-12