



easter sunday
brunch



April 16, 2017, 11am – 2:30pm, in the Grand Ballroom

Breakfast Station

Omelets Made to Order, Belgian Waffles with Syrup, Whipped Cream and Strawberries, Applewood Smoked Bacon, PA Dutch Fennel Sausage, Warm Cinnamon Rolls, Bagels and Fresh Fruit Salad

Cold Food Station

Fresh Baby Greens with Assorted Toppings and Dressings, Artisan Cheese Display, Charcuterie Display, Peel & Eat Shrimp Display, Heirloom Tomato and Cucumber Salad, Fresh Vegetable Ribbon Salad and Waldorf Chicken Salad

Hot Food Station

Faroe Island Salmon with Lemon Pepper Beurre Blanc, Chicken Piccata with Wilted Rainbow Chard and Asparagus Tips, Flank Steak with Wild Mushroom Demi-Glace, Penne ala Vodka, Seasonal Vegetable Medley, Amaretto Green Beans with Spiced Pecans, Roasted Garlic Mashed New Potatoes, Toasted Barley and Spring Herb Pilaf

Carving Station

Slow Roasted Prime Rib with Natural Au Jus and Maple Baked Ham with Whole Grain Mustard and Apple Glaze

Soup and Bread Station

Lemony Kale and White Bean Soup, Artisan Rolls and Flatbreads with Gourmet Compound Butters

Dessert Station

Array of Cakes and Pies, Pineapple Rum Flambé with Pound Cake and Vanilla Ice Cream

Children's Buffet

Chicken Tenders, Macaroni and Cheese, French Fries and Buttered Corn

Adults: \$39.00

Seniors (60+): \$36.00

4-10: \$15.00

Under 4 free

Above Prices **INCLUDES Tax & Gratuity**

Call for reservation

717-433-9737

Or email reservations

sales@radpenn.com