



NELLIE CASHMAN'S
Monday Club Cafe

Easter Brunch Buffet
Sunday April 4th, 2010

STARTERS

Dill-Cured Salmon with Lemons, Capers and Shaved Red Onion
Imported and Domestic Cheese Display with Assorted Breads and Dried Fruit
Heirloom Tomatoes, Buffalo Mozzarella and Opal Basil
Organic Greens Salad with Strawberry Vinaigrette, Blue Cheese and Sun-Dried Pears
Honey-Mustard Fingerling Potato Salad with Bacon, Scallions and Cipollini Onions
English Cucumber Salad with Shrimp, Red Peppers, Shaved Onion, Madori and Sambal Vinaigrette
Curried Chicken Waldorf with Tart Apples, Celery and Toasted Walnuts
Poached Shrimp and Crab Legs with Horseradish-Tomato Relish

EGGS & OMELETS

Omelets Prepared to Order
Mushrooms, Onions, Tomatoes, Spinach, Bell Peppers, Ham, Bacon, Cilantro, Jalapeños and
a Selection of Cheeses to Include Swiss, Cheddar and Jack

CARVING STATION

Chipotle Maple Glazed Ham with dried Cherry Chutney
Beef Rib Roast with Porcini Mushroom Ragout and Horseradish Cream

PASTA PREPARED TO ORDER

Conchiglie (Shells) with Baby Scallops
Roasted Garlic Cream, Shaved Prosciutto, Asparagus and Parmesan Cheese
Penne Primavera
Carrots, Broccoli, Peppers, Onions, Squash, Zucchini, Asparagus, Tomatoes, Oregano and Basil

HOT ITEMS

Lemon Chicken Breast with Tomatoes, Olives and Oregano
Harissa-Sautéed Shrimp with Pistachios, Apricots and Anise Honey
Honey BBQ Organic Salmon with Crisp Polenta with Roasted Cherry Tomato and Goat Cheese
Steamed Broccolini, Roasted Peppers and Mushrooms
Roasted Yukon Potatoes with Sugar Cured Bacon, Pecorino Cheese
House-made Corned Beef and Hash with Poached Eggs and Adobo Hollandaise
Cheddar Biscuits and Cornbread Muffins

DESSERTS

Chef's Assortment of Cakes, Pies and Strudels
Chocolate Fountain with Fresh Seasonal Fruits
Burned Cream Station & Easter Pastry Display

BEVERAGES

Juice, Coffee, Tea, Decaf, Soft Drinks