

EASTER BRUNCH

AT SCOTT'S SEAFOOD ON THE RIVER

Sunday, April 1st, 2018

9:30am – 3pm

SALAD STATION

Scott's Caesar Salad with Sour Dough Croutons & Asiago Cheese
Baby Kale & Spinach Salad with Midnight Moon, Sun Dried Cranberries, Almonds, Crispy Shallots
Tri Color Tortellini Salad, Pesto Vinaigrette
Organic Tomato & Cucumber Salad
Grilled Vegetable Display
Artisan Cheese Displays of Local, Domestic & Imported Cheeses
with Crostini, Breadsticks & Condiments
Traditional Red Potato Salad
Fresh Fruit Displays

SEAFOOD STATION

Fresh Shucked Goose Point Oysters with House Made Cocktail Sauce & Ginger-Cilantro Mignonette
Pepper Crusted Char Rare Tuna with Wasabi Vinaigrette & Cucumber Salsa
Smoked Salmon with Traditional Garnish & Bagels
Peel & Eat Prawns
Shrimp Ceviche con Tostadas
Salmon Caviar Endive Boats with Chive Mascarpone
Lomi Lomi Salmon with Won Ton Chips
Marinated Green Lip Mussels

CARVING STATION

Brown Sugar Glazed Pit Ham
&
Herb-Garlic Roasted Prime Rib of Beef with Au Jus
Creamed Horseradish & Artisan Breads

OMELET STATION

Omelets Made to Order with Mushrooms, Baby Spinach, Mixed Cheeses
Green Onion, Sweet Peppers, Black Olives, Tomatoes
Crumbled Bacon, Sausage, Ham or Bay Shrimp

BREAKFAST FAVORITES

Applewood Smoked Bacon
Savory Sausages: Breakfast & Whiskey-Fennel
Silver Dollar Pancakes with Maple Syrup & Whipped Butter
Warm Croissant Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese
Classic Eggs Benedict with House Made Hollandaise Sauce
House Made Country Gravy with Buttermilk Biscuits
Crispy Breakfast Potatoes with Red Onion
Crème Brulee French Toast

HOT STATION

Char Grilled Salmon with Champagne-Fennel Cream
Blackened Tilapia with Tomato-Pasilla Chutney
House Made Sausage Lasagna
Chicken & Dumplings

AND FOR DESSERT

An Assortment of Chef's Favorite Desserts
Sweet & Savory Breads, Muffins, Scones & Pastries

Adults 45.00

Kids 12 and Under 15.00