



# Blockade Runner Beach Resort Grande Easter Brunch Buffet

April 4, 2010

Served 11:30 a.m. – 4:00 p.m.

## *Carving Stations*

Whole Grain Mustard Roast Beef Au Jus  
Clover Honey and Blood Orange Glazed Virginia Ham  
Fire Roasted Spring Lamb with Minted Jus

## *Breakfast Station*

Made to Order Eggs, Egg Whites, and Omelets, Belgian Waffles with Assorted Condiments,  
NC Blueberry Pancakes with Warm Maple Syrup, Spring Garden Vegetable Frittata,  
Stone Ground Soft Grits with Shrimp and Tasso Gravy

## *Pasta Station*

Cavatappi Pasta with Fresh Basil Pesto, Vine Ripe Tomato and Shaved Parmesan,  
Fettuccini with Prosciutto, Shallots and Spinach with a White Wine Romano Cream Sauce,  
Rigatoni with a Rich Plum Tomato Ragu, Fresh Basil and Oregano

## *Salad Bar, Composed Salads, Assorted Chutneys and Relishes*

House Grown Garden Greens, including Baby Mesclun Greens, Hearts of Romaine,  
Arugula, Baby Spinach and Iceberg Lettuce

Assorted Garnishes such as Vine Ripe Tomatoes, Cucumber, Shaved Red Onion, Cremini Mushrooms,  
Carrots Julienne, Sprouts, Sweet Peppers, Hot Peppers and Smoked Bacon to name a few

Grilled Vegetable Salad, Asparagus and Red Pepper Salad, Jicama and Orange Salad, Apple and Pecan  
Salad and Tropical Fruit Salad with Grapefruit and Poppy Seed Vinaigrette.

Peach and Jalapeno Chutney, Cranberry and Apple, Sweet Pepper Relish, Pickled Cucumber Relish,  
Pickled Red Onion, Green Tomato Chow-Chow, Red Onion Jam and Beet Relish.

Peel and Eat Shrimp, Assorted Smoked Seafood, Chilled Seafood Salad and Marinated Mussels

## *Entrees*

Lemon Thyme Roasted Spring Chicken with Potato and Leek Hash  
Andouille Stuffed Pork Loin with Bourbon Demi-Glace  
Chicken Saltimbocca with Garden Orzo and Merlot Demi  
Crab Crusted Mahi-Mahi with Brown Rice and Beurre Blanc  
Flounder Francaise with Spinach Linguini, Artichokes and Lemon Butter Sauce  
Bronzed Salmon with Two Tone Tomato Concasse

## *Starches and Vegetables*

Whipped Yukon Gold Potatoes, Wild Rice Pilaf, Three Potato Hash, Garden Vegetable Ratatouille,  
Spring Bean Sautee, Minted English Peas, Honey Tarragon Glazed Baby Carrots

## *Dessert Station*

Bananas Foster, Bread Pudding Flambé, Chocolate Tiramisu, Almond Lace Cake, Lemon Chiffon  
Pound Cake, Carrot Cake with Cream Cheese Icing, Coconut Cake, Chocolate Mousse

Adults \$40.00

Children 6 - 12 \$16.00

Children 5 and under are free

Reservations Required 910-256-2251

Annual Ocean Front Easter Egg Hunt at 2:00pm

