

Sunday, May 13th, 11:00AM to 3:00PM

assorted breakfast pastries

danish, muffins, assorted croissants, pecan sticky buns, coffee cake, hot cross buns and tea breads with sweet butter and preserves assorted salads

caesar salad; arugula salad with goat cheese, dried cranberries, walnuts & pomegranate vinaigrette; sliced prosciutto, cantaloupe, parmesan & balsamic glaze

fresh seasonal fruit and international cheese display with crackers and flatbread seafood display

jumbo shrimp, oysters served with lemons, cocktail sauce and mignonette sauce

warm displays

applewood smoked bacon and sausage links

eggs benedict with capicola ham, spinach, hollandaise sauce, toasted rosemary foccacia cinnamon-amaretto battered ciabatta, sautéed peaches, strawberry sauce, whipped cream

ginger seabass

tuscan style pork ribs pan seared chicken

gemelli tossed in asiago, red pepper sauce

spring risotto with baby shrimp

asparagus, cauliflower & rainbow carrots with caper butter

<u>stations</u>

omelet station

eggs, egg whites, egg beaters and whole eggs,

white onions, tomatoes, green peppers, sautéed mushrooms, spinach, bacon, ham, italian sausage, feta, cheddar cheese

pasta station

wild mushroom agnolotti, fava bean, mint ravioli, fussili

vodka sauce, asiago cream sauce, marinara

sweet peas, broccoli, mushrooms, onions, baby peppers, yellow squash, garlic, crushed red chile, shaved parmesan

carving station

roasted prime rib of beef, maple glazed ham

au jus, horseradish, Dijon mustard, seasoned mashed potatoes

assorted rolls

desserts

chocolate fondue condiments to include seasonal fruit, pound cake, pretzel, strawberry, angel food cake and rice krispies bars assorted spring cakes & mini pastries

includes all assorted juice, coffee & tea

...also enjoy mimosas for an extra charge of \$3 each!

for reservations or for more information, please call Pinzimini directly at 703.473.3390, or visit www.pinzimini.com

\$48.00++ per person

\$15.00++ for children ages 4-10

under 4 eat free