

The Clubhouse at Boundary Oak

February 14th, 2010

Champagne Brunch

9:30am to 1:30pm

Caesar Salad

Crisp Romaine lettuce with
Shaved Parmesan

Pears, Honey Glazed Pecans, Blue
Cheese and Cranberry
Vinaigrette

tossed with Mixed Greens

Baby Spinach

with Kalamata Olives, Roasted Red Onions, English Cucumbers,
Feta Cheese and Sun dried Tomato Vinaigrette.

Grilled Asparagus

with Crispy Prosciutto, Sieved
Egg and Meyer Lemon
Vinaigrette

Smoked Salmon

with Pickled Red Onions, Capers
and Dill Crème Fraiche

Cheese Tortellini

with Italian Sausage, English Peas, Pearl Onions and Parmesan Tomato
Cream Sauce.

Applewood Smoked Bacon and
Petite Sausage

Fluffy Scrambled Eggs
with Aged Sharp Cheddar Cheese
and Chives

Country Style Potatoes
with Caramelized Onions

Traditional Eggs Benedict
with Chive Hollandaise

Chef Carved Garlic Encrusted Sirloin of Beef
with Au Jus and Horseradish Chantilly

Chef Carved Honey Glazed Ham
with an Assortment of Mustards

An Assortment of Rolls and Biscuits

Chocolate Fondue Dessert Station

Fresh Sliced Fruits and Berries, Shortcake, Whipped Cream
Assorted Cookies, and Cakes

