



Easter Brunch Buffet at the Hawthorne Hotel

Sunday April 4, 2010 10:30am - 7pm
For Reservations Phone (978) 825-4311

Adults \$39.95 Children (3-12) \$14.95

Peter Cottontail's Choices from the Garden

Three-Cabbage Coleslaw with Sweet and Sour Dressing and Caraway Seeds
Chilled Poached Asparagus with Citrus Marinade and Lemon Aioli
Smoked Salmon with Red Onion, Caper and Parsley Salad
Field Greens Salad with Balsamic Vinaigrette or Bleu Cheese Dressing
American Cheese Board with Grapes, Crackers and Sliced Breads
Mini Caprese Salad, Fresh Mozzarella, Tomatoes and Fresh Basil,
Mixed with Marinated Button Mushrooms
Vietnamese Crispy Fruit and Shrimp Salad, Cilantro, Garlic-Chili Paste and Toasted Peanuts
Seasonal Fruits and Berries
“Easter Bread Basket” Fresh Breads, Rolls, Mini-Muffins, Cinnamon Rolls,
Fruited Sliced Breads and Hot Cross Buns

Easter Bunny's Favorites including Carrots, of Course!

Bacon, Cheese and Spinach Bread Pudding
Crisp Bacon and Sausage Links
Scrambled Eggs
Belgian Waffles with Maple Syrup
Chicken Mirabella, Green Olives, Garlic and Prunes
Shrimp, Scallops and Fish with Mushrooms, Pearl Onions and Tarragon-Cream Sauce
Spring Vegetable Medley
Herbed Scalloped Potatoes
Spring Rice with Spinach and Peas
Baby Carrots with Fresh Mint Butter
Fusilli Pasta, Roasted Garlic, White Beans, Onions and Herbs

“Ham-What-I-Yam” Carving Station

Baked Easter Ham, Country Style Honey-Mustard Sauce
Slow-Roasted Prime Rib of Beef, Au Jus and Horseradish Cream
Rosemary and Garlic Roasted Leg of Lamb, Mint Jelly

We Saved the Best for Last, Our Easter Desserts

Hot Baked Fruit and Nut Crumble with White Stilton,
Assorted Cakes including Chocolate Layer Cake, Cheesecake with Strawberry Sauce,
and Banana Chocolate Chip Cake, Mini Pastries, Assorted Cookies and Brownies,
and, of course, Carrot Cake with Cream Cheese Frosting

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