



The Terrace Room

Easter Sunday Champagne Buffet Brunch

Reservations strongly recommended
Sample Menu

The Champagne Buffet Brunch Features
Unlimited Food and Champagne with Live Harp Music

Our selections include:

The Easter Sunday Carving Station serving both
Roast Leg of Lamb Stuffed with Spinach, Feta and Pine Nuts
and Baked Honey Mustard Glazed Ham

Traditional Breakfast of Scrambled Eggs*, Bacon and Sausage

French Toast

Eggs Benedict*

Grilled Marinated Flank Steak, Red Wine-Shallot Demi-Glace*

Smoked Prawn Pasta Salad, Shaved Fennel, Red Pepper
Wasabi Vinaigrette

Chilled Miso Marinated Salmon Medallions

Traditional Smoked Salmon, Cream Cheese and Bagels

Chilled Poached Prawns, House Made Cocktail Sauce

Seafood Paella with Chicken, Andouille Sausage and Rock Shrimp

Spicy Thai Beef Salad, Rice Noodles, Red Pepper Asian Vinaigrette*

Orzo Pasta Salad, Grilled Radicchio, Pine Nuts, Ricotta Salata Cheese

Roasted Cauliflower, Shiitake Mushrooms, Truffle Oil

Farfalle Pasta, Maytag Blue Cheese, Golden Raisins, Zante Currants, Arugula

Three Cheese Tortelloni Carbonara

Scalloped Potatoes

Shaved Kale Salad, Ricotta Salata, Spiced Cashews, Dates,
Burnt Orange Vinaigrette

Broiled Japanese Eggplant, Lemon, Mint

Sliced Assorted Fresh Fruit Salad

Domestic and Imported Cheese Platter

World Famous Cliff House Popovers

Assorted House Made Pastries, Muffins, Scones and Croissants,

Butterscotch Eggs, Fruit Tarts and Honey Chocolate Mousse

Items subject to change

\$25.00 minimum when necessary. No personal checks accepted. We are not responsible for lost or stolen articles.

All services provided by Peanut Wagon Inc., a concessionaire under contract with the
United States Government and administered by the National Park Service.

* The Federal Dept. of Health requires us to inform you that consuming raw or undercooked meats, poultry,
seafood or eggs may increase your risk of food borne illness. * All such items can be cooked to your order.