

The Colonial Room Restaurant

Easter Brunch

Sunday, April 1, 2018

1st Seating: 10:30am – 1:00pm

2nd Seating: 1:30pm – 4:00pm

*Reservations Required: Call 210-225-6196, In house ext. 6023
Adults \$50, Seniors \$45, Children (6-11) \$30, Children (5 & under) Free*

Appetizers and Salads

Greek Salad

Antipasto Salad with Farfalle Pasta

Spring Greens with Mandarin Segments, Blood Orange Vinaigrette Dressing

Assorted Olives Martini

Shrimp and Crab Salad with Louis Dressing

Peel and Eat Gulf Shrimp served with Lemon Wedges and Cocktail Sauce

Smoked Salmon

Condiments: Bagels, Capers, Cream Cheese, Red Onion

Domestic and Imported Cheese Display

Havarti Dill, Swiss, Smoked Gouda, Pepper Jack and Cheddar

Sliced Fresh Fruits and Berries

Waffle and Omelet Station

Carving Station

Oven Roasted Leg of Lamb Provencal

Roasted Top Sirloin with Au Jus

Oven Baked Country Ham with Brown Sugar Pineapple Glaze

Entrees

Veal Saltimbocca

Veal Stuffed with Prosciutto, Spinach and Asiago Cheese

Old South Pork Loin, Coca-Cola Marinade

Dijon Mustard Roasted Crust with Wild Mushroom Demi Glaze

Penne Pasta with Spanish Chorizo, Peas in Saffron Cream Sauce

Air Line Chicken Marsala

Vegetables

Chef's Choice of Seasonal Vegetables

Desserts

Array of Chef's Selection of Pies and Cakes

*Complimentary Glass of Champagne ~ Coffee or Tea
Complimentary Parking (based on availability)*