

***The Colonial Room Restaurant  
Easter Brunch  
Sunday, April 21, 2019***

*1<sup>st</sup> Seating: 10:30am – 1:00pm*

*2<sup>nd</sup> 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***

*Arcadian Harvest Salad with Dried Cranberries, Apple, Pecan,  
Blue Cheese Crumbles and Lemon Vinaigrette*

*Garden Green Salad*

*Tri-Color Spiral Pasta Salad*

*Caviar Deviled Eggs*

*Cucumber Salad*

*Crab Ceviche*

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

*Smoked Salmon with 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***

*Roasted Leg of Lamb Provencal with Mint Jelly*

*Roasted Top Sirloin with Au Jus*

***Entrees***

*Stuffed Chicken Breast, Spinach, Prosciutto and Provolone Cheese*

*Pork Schnitzel with Red Cabbage*

*Red Fish Vera Cruz*

*Penne Pasta with Spanish Chorizo, Peas and Saffron Cream Sauce*

***Vegetables***

*Chef's Choice of Seasonal Vegetables*

***Desserts***

*Array of Chef's Selection of Desserts*

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

