

## chef creations

### breakfast made to order

• **omelets** | fresh farm eggs, egg whites and eggbeaters®, ham, bacon, smoked turkey, bell pepper, mushroom, onion, tomato and cheese

• **benedicts or hash** | eggs poached to order with your choice of benedict and hash accompaniments with fresh peppercorn hollandaise and herb béarnaise

**benedict** - golden and whole wheat english muffins, peppered canadian bacon, applewood bacon, smoked turkey, herb roasted tomato and grilled asparagus

**hash** - classic corned beef, creole chicken & andouille, 3 potato & ham and housemade chorizo

• **breakfast meats** | country ham, chicken mango sausage, maple peppered bacon and sage sausage patties

### sweet and savory

• **sweet breads** | housemade ranch yeast bread, whole kernel corn bread, cinnamon buns and housemade raisin bread

• **rustic breads** | displayed with herb butters, olive oils, hummus and herb cheese

• **harvest vegetables** | snow peas, pepper strips, mushrooms, asparagus & baby vegetables with asiago, herb & lemon dip and caesar & ranch dressings for dipping

• **seasonal fruits** | with honey lime yogurt and chocolate sauce for dipping

• **creamery cheeses** | dressed with grapes, dried fruits, candied almonds, crackers and breads

• **belgium waffles** | malted waffles made to order with fruit compotes, fresh seasonal fruit & berries, maple syrup, whipped cream and candied nuts to top

### sweet tooth

• cheesecakes, tartlets, bourbon pecan pie, citrus cookies, lemon and strawberry fool, petit fours, chocolate & dippers and other fantasies'

### soup, salad & seafood

• **soups** | smoked chicken & vegetable and Cream of onion with brandy

• **salad** | broccoli & cheddar salad, tropical chicken salad, cole slaw, mustard potato salad, tuna salad, pickled cucumber salad, chinese chicken noodle salad, spring lettuces and cobb salad

• **seafood** | seared grouper escabeche, poached shrimp, grilled lobster tails and smoked fish display

• **tuscan pasta station** | **pasta to order with your choice of** marinated chicken, mini meatballs, prosciutto and herbed baby shrimp with vegetable collection, four cheese smoked alfredo, charred tomato marinara and sundried tomato & caramelized onion pesto presented with penne, tortellini and sun-dried tomato ravioli

### carvary & features

• **carved** | roasted hand seasoned prime rib with thyme au jus and lamb chop lollipops with cumin cous cous

• **chicken au gratin** | white cheddar & toasted bread crumbs over whole stewed bird with mushrooms, caramelized onions, peas and white cream sauce

• **seared nc snapper** | accompanied by sweet scallops, calamari, julienne vegetables, roasted & preserved lemons and spicy red sauce pilaf

• **baked ham** | brown sugar & lemon glaze, braised beer kraut and duchess potatoes

• **pan roasted beef filet** | peppercorn rubbed, teres major filet, roasted squash and grilled portabella

• **accompaniments** | roasted squash, cauliflower & broccoli polonaise, sweet sautéed carrots, green beans with almonds, baked potato au gratin, whipped yukon gold, macaroni & cheese and rice pilaf

### for the little ones

• chicken crispers, french toast sticks, mini hamburgers and mini hot dogs with oreos, pixy sticks, jelly beans and cup cakes

Join us *Easter Sunday*

Noon to 4pm – Sunday April 4<sup>th</sup>

Concord Ballroom

\$33.95 per person

Senior 55-up \$30.95

Children 5-12 \$17.95



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