

The Penn Stater Hotel ~ Easter Brunch Buffet

Sunday, April 12, 2009

Seatings from 10:00a - 4:00p

21.95 per adult; 10.95 per child ages 6-12

Reservations Highly Recommended ~ Please Call: 814-863-5090

Appetizer Buffet

4 Assorted Gourmet Salads to include:

Smoked Chicken Salad with Dried Cherries and Spiced Walnuts

Shrimp and Scallop Salad with Orange, Grapefruit and Pineapple

Spring Vegetable Salad, Sesame and Soy Vinaigrette

Tortellini Salad with Asparagus

Poached Decorated Salmon

Smoked Salmon with Cream Cheese and Bagels

International Cheese Display

Assorted Pâtés with Cornichons and Cumberland Sauce

Caviar Display

Peel and Eat Shrimp

Salad Bar with Fresh Vegetable Garnitures

Easter Eggs

Artisan Breads, Cheddar Biscuits, and Hot Cross Buns

Omelet Station

Eggs and Omelets made to order with an array of Toppings

Chef Carving Station

Slow Roasted Certified Angus Round of Beef

Hot Buffet

Sweet Pea Bisque with Crab

Blackened Leg of Lamb with Cornbread Dressing

Baked Fillet of Cod with a Mango Beurre Blanc and Fruit Relish

Herb Roasted Breast of Chicken, Mushroom Risotto, Jus Lie

Asparagus, Baby Carrots and Cauliflower Gratin

Glazed Easter Ham with Currant and Apricot Gastric

Potato, Sausage and Onion Estrada

Cinnamon Streusel French Toast

Bacon and Sausage

Belgium Waffles with Whipped Cream and Fresh Berries

Scrambled Eggs with Boursin Cheese, Smoked Salmon, and Asparagus

Home Fried Potatoes

Dessert Bar With Large Chocolate Easter Bunny

Our Famous Assortment of Fresh Baked Desserts, Easter Candy and Cookies

Fresh Fruit Display

Berry Cobbler with Creamery Ice Cream