

EASTER BRUNCH 2019

WELCOME

SERVED TABLESIDE

Assorted muffins & fresh breads

Complimentary mimosa

BRISTOL MORNING BREAKFAST SELECTIONS

CHEF ATTENDED OMELET STATION

Freshly made custom omelet
*with your choice of: ham, peppers, mushrooms,
onions, tomatoes, spinach & cheese*

BELGIAN BUTTERMILK WAFFLE STATION

*Accompanied by assorted creamery butters, cinnamon
sugar sprinkle, blueberry compote, local maple syrup*

BREAKFAST ADDITIONS

Crispy applewood smoked bacon

Country style breakfast sausage

Hand crafted simply scrambled eggs

Seasoned hash browns

Fresh sliced seasonal fruit platters

Greek & strawberry yogurt

Chilled juice bar
orange, cranberry, apple

EASTER BRUNCH

CARVING STATION

Honey glazed ham
with organic bing cherry pineapple sauce

Char grilled flat iron steak
herb demi-glace & horseradish cream

MAIN COURSE

Atlantic cod
roasted red pepper cream sauce

Chicken Francaise
lemon jus

ENHANCEMENTS

Arugula and mandarin orange salad
*with feta cheese, toasted slivered almonds
& orange ginger vinaigrette*

Mesclun green salad
with cucumbers, tomatoes, carrots & balsamic vinaigrette

Roasted garlic whipped potatoes

Green bean almondine

Honey & thyme glazed carrots

Toasted walnut and apple rice pilaf

Campanelle primavera
basil pesto cream sauce

SPECIALLY SELECTED DESSERT SAMPLER TABLE

A delightful and decadent array of
Easter sweets, cookies & confections

Ice cream bar
Vanilla, chocolate & strawberry ice creams with accompaniments

\$39 Adults | \$14 Children under 12
Seatings from 11am - 3pm

Reservations required: 860-584-7673



DOUBLETREE
BY HILTON™
BRISTOL, CONNECTICUT