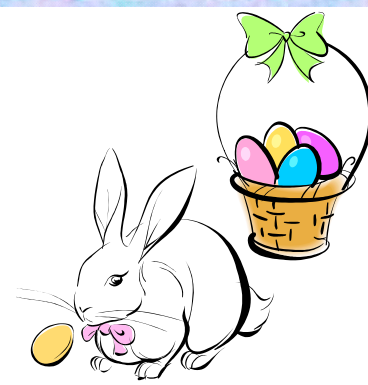


# NASSAU INN'S EASTER BRUNCH



SUNDAY, APRIL 4, 2010

Seating's at 11:30am & 2:30pm

## DISPLAYS

Fresh Seasonal Fruits and Berries  
Domestic and Imported Cheeses  
Whole Poached Salmon with Cucumber Dill Sauce  
Assortment of Breakfast Breads and Rolls

## BREAKFAST STATION

Sausage Links  
Applewood Smoked Bacon  
Traditional Eggs Benedict with Canadian Bacon and Hollandaise Sauce  
Thick Sliced Maple French Toast with Vermont Maple Syrup  
Blintzes with an Assortment of Fruit Sauces

## CARVING STATION

Mustard and Maple Glazed Bone-In Ham  
Slow Roasted Prime Rib of Beef with Au Jus  
Herb Crusted Bone-In Leg of Lamb with Mint Demi Glace

## SALADS

Mixed Field Greens with Assorted Dressings  
Asparagus Salad with Roasted Red Peppers, and Red Onion Tossed in a White Balsamic Vinaigrette  
Roasted Beet Salad with Feta Cheese and Candied Walnuts

## ENTRÉES

Pan Seared Salmon with an Asparagus and Tomato Salad  
Penne with Arugula, Garlic, Capers, Basil and Fresh Tomatoes  
Roasted Root Vegetables  
Wild Mushroom Bread Pudding

## DESSERTS

Chocolate and Peanut Butter Domes  
Assorted Petits Fours  
Assorted Cakes and Pies  
Martini Glass Display

\$40.95 per Adult ▪ \$19 per Child (3-12 years) ▪ Complimentary for Children under 3 years  
An additional 20% gratuity will apply to groups of 6 or more.

For Reservations, Please Call 609.688.2600

Ten Palmer Square, Princeton, New Jersey ▪ 609.921.7500 ▪ [www.nassauinn.com](http://www.nassauinn.com) ▪

