

Easter Brunch

At

The Bedford Village Inn

April 12, 2009

A Brunch Buffet in The Great Hall

\$39.00 Per Adult, \$20.00 Per Child 10 Years or Younger, Plus Tax and Gratuity

COLD FOODS

Citrus Poached Shrimp with Orange Cocktail Sauce

Fresh Fruits in a Carved Watermelon

Marinated Chick Peas

Tortellini Salad with Fresh Basil Pesto, Pinenuts and Parmesan

"Ducktrap" Smoked Salmon with Herbed Cream Cheese and Bagels

Baby Spinach Salad with Shaved Sweet Onions, Toasted Pecans and Blood Orange Vinaigrette

Fresh Berries with Stonyfield Farm Yogurt

Paella Salad

Brown Sugar Brûléed Grapefruit

Tropical Fruit, Housemade Granola and Yogurt Trifle

Assorted Muffins, Fruit Breads, Danishes and Savory Breads

HOT FOODS

Egg Frittata of Country Ham, Roasted Onions and Vermont Cheddar

Spinach and Ricotta Stuffed Chicken Breast with Herbed Chicken Jus

Steamed Salmon in a Ginger Soy Broth with Shiitake Mushroom and Soba Noodle Salad

Potato Gnocchi with Roasted Tomato Cream, Asparagus & Parmesan

Cheese Blintz with Spiced Apple Compote

Applewood Smoked Bacon and Pork Sausage

Baked Stuffed Mixed Berry French Toast

Baby Green Beans with Shallot-Orange Brown Butter

Fresh Herb and Sweet Onion Roast Yukon Potatoes

CHEF'S CARVING STATION

North Country Applewood Smoked Ham with Honey & Mustard

Rosemary and Garlic Roast Leg of Lamb

OMELETS TO ORDER

*A Uniformed Chef will prepare your favorite combination
of fresh vegetables, meats and cheeses*

WAFFLES

Fresh Strawberries, Crème Chantilly, Candied Walnuts,

Local Maple Syrup and Whipped Butter

GRAND DESSERT BUFFET

Finger Pastries, Tortes and an Array of Fine Sweets

European Chocolate Fountain

Peter Agostinelli, Executive Chef • Jack, Andrea & Jon Carnevale, Innkeepers