



# *Coastal Cooking Company @ ECYC*

## *~Holiday Sunday Brunch Menu with Piano Music~*

### *Winter Holiday Breakfast*

*Fresh Fruit Platter*

*Butter Milk Pancake Bar with*

*Blueberries, chocolate chips, Maple syrup, Whip Cream*

*Jones Sausage Patties & Apple-wood Smoked Bacon*

*Omelet Station with a variety of fillings including egg whites, crab, asparagus and much much more*

*Eggs Benedict & Hollandaise sauce*

*Christmas Stollen & Banana Bread*

*Our own Gravlax platter with capers, lemon, red onion with rye*

### *Soup & Salad Station*

*Lobster Bisque and a soup du Jour*

*Shaved fennel, Orange, walnut and EVOO Salad*

*Market Salad*

### *Carving Station & Meats*

*Mulled Cider Glazed Smoked Ham Carving Station*

*Glazed Apples, Cranberry Sauce, Sweet Onion Chutney and Mustards*

*Oven Slow Roasted Atlantic Salmon with Citrus Dill Herb Aioli*

### *Sweets & Beverages*

*Cranberry Thumb Print Cookies – Pepper-mint crunch brownies,*

*Melt a ways, Ginger Bread Men, Lindt Chocolates*

*Chocolate dipped candy canes, Snowman cup Cakes and more*

*Coffee, Tea, Freshly Brewed Iced Tea, Cranberry & Orange Juice*

*Adults 29 Children 12 years & under 16*

Follow us on



Instagram

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