



Join us for
Easter Brunch

Sunday, April 4th, 2010

Seatings at 10am, 12pm and 2pm

Brunch to Include but not Limited to 6 Different Food Stations, Free Flowing Champagne, Freshly Brewed Seattle's Best Coffees, Assorted Hot Teas and Fresh Fruit Juices and Live Entertainment.

Our Menu

Chef's Carving

Whole Grilled Beef Tenderloin
Herb Roasted Porkloin
Wildflower Honey Glazed Ham
All Carved on Site By Chef

Garde Manger

Tropical Fruits & Imported Cheeses,
Assorted Salads, Smoked Fish,
Artisan Breads & Pastries

Fresh Seafood

Handcrafted Sushi Rolls, Fresh Oysters on The Half Shell, King Crab Legs & Jumbo Prawns, Seasonal & Traditional Accompaniments

Made to Order Scrambled Egg & Omelet Station

Made on Site by Chef

Hot Food Station

Scrambled Eggs, Applewood Smoked Bacon, Country Sausage Links, Potatoes O'Brien, Grilled Chicken with Herb Jus, Crab Stuffed Sole with Lobster Cream, Roasted Garlic Whipped Potatoes, Chefs Choice of Vegetables

Decadent Desserts

Free Flowing Chocolate Fountain with Seasonal & Traditional Accompaniments
Chefs Choice of Freshly Baked Pies, Cakes, Cookies and Petit Fours

Anthony Wilhelm
Executive Chef

\$36.⁹⁵ per person plus
tax and gratuity

Brad Hightow
Executive Sous Chef

Make Your Reservations Now

619-296-0057 or 619-291-0999

525 Spruce Street, San Diego, CA 92103

www.parkmanorsuites.com