

JOIN US IN THE BALLROOM AT CHESTNUT RIDGE RESORT



Adult 39.95 pp
ages 4-12 15.95pp
under 3 Free

*price does not include service charge and tax

Easter Brunch

SUNDAY APRIL 20TH

11AM - 2PM

BRUNCH MENU

CARVERY

HERB ROASTED LOIN OF BEEF
with horseradish cream sauce and au jus
GOLDEN ORANGE GLAZED HAM

SIDES

PENNE PASTA
Spinach & Parmesan Alfredo Cream Sauce
GARLIC MASHED REDSKIN POTATOES
STEAMED VEGETABLE MEDLEY

SALADS

ARTISAN BREADS
MIXED GREENS SALAD
assorted toppings and dressings
CHARCUTERIE DISPLAY
assortment of meats and cheeses
PICKLED EGGS & BEETS
BROCCOLI SALAD
with cheese, bacon, red onion, and carrots
FRESH FRUIT SALAD
COTTAGE CHEESE, PEACHES,
APPLESAUCE

BREAKFAST

OMELETTE CHEF'S STATION
FRENCH TOAST CASSEROLE
with maple syrup, fresh whipped cream, strawberries
CHEESEY HASHBROWN POTATOES
SCRAMBLED EGGS
CRISPY SMOKED BACON
SAUSAGE LINKS

ENTREES

BAKED COD WITH SHRIMP
with Sherry Sauce
GRILLED CHICKEN LIMONE
lemon, capers, and white wine sauce

KIDS CAN ENJOY A
VISIT FROM THE
EASTER BUNNY!



Live Piano Music
featuring Martin Richter

Ultimate Dessert and Coffee Station



All Tickets / Reservations must be purchased & paid in advance.
Tickets / Seating will not be sold at the door the day of the Brunch.
Attending Guests must have reservation to enter.

Seating time is from 11am - 2pm.

Pricing does not include 21% service charge and 6% tax.
3% processing fee will be incurred on all credit card transactions

RESERVATIONS LIMITED

724-459-7191 X 111

AMY.WORKMAN@CHESTNUTRIDGERESORT.COM

CASH BAR will be available to purchase Beer, Wine,
Specialty Cocktails, & Holiday Feature Drinks
in the Fountain Bar and Crystal Terrace