



THE SAINT PAUL HOTEL

EASTER BALLROOM BRUNCH MENU

SUNDAY, APRIL 16, 9:30 AM – 2:00 PM

❧ SIX LAVISH FOOD STATIONS ❧

STATION 1 – *Salad & Cold Displays*

Mixed Field Baby Lettuces served with Port Glazed Dried Dates, Goat Cheese,
Marinated Cucumbers & Toasted Hazelnuts with Honey-Basil Vinaigrette
Baby Carrot Salad
Farro & Grape Salad
Fresh Cut Pineapple, Honeydew & Cantaloupe with Assorted Berries & Grapes
Selection of Artisan Cheeses with Accompaniments

STATION 2 – *Seafood Ice Display*

Classic Iced Shrimp Cocktail with Horseradish Cocktail Sauce
House Smoked Salmon Display with Traditional Garnishes & Toast Points

STATION 3 – *Chef's Carvery*

Chef Carved Salt Crusted Prime Rib of Beef with Horseradish Sauce & Au Jus
Chef Carved Bourbon Honey Glazed Ham with Rum Soaked Raisin Sauce & Whole Grain Mustard

STATION 4 – *Main Dishes & Accompaniments*

Seared Salmon with Fregola, Roasted Sweet Peppers & Marinated Olives with a Shrimp Romesco Sauce
Seared Rapini with Roasted Peppers, Lemon-Red Pepper Butter & Grated Parmesan
Wild Mushroom, Heirloom Tomato & Pea Risotto
Herb Roasted Tri-Color Marble Potatoes with Maitre d' Butter
Stout Braised Lamb Breast, Cannellini Bean Cassoulet, Braised Endive, Stout Jus with a Mint Pesto

STATION 5 – *Breakfast Fare & Accompaniments*

Made-to-Order Omelet Station with Tomatoes, Peppers, Cheese, Bacon, Onions and Shrimp
Eggs Benedict with Hollandaise
Malted Waffle Station with Apple Compote, Brandied Cherries & Banana Caramel Sauce
Smoked Bacon & Country Sausage, Baked Creamed Hashbrowns

STATION 6 – *Grand Dessert Display*

An Assortment of Classic Viennese Cakes & Pastries and an Assortment of Cupcakes,
Confections, Miniature Desserts & Mousse Cups

\$49/PERSON • \$19/CHILD AGE 4-10 • UNDER 3/FREE (PRE-PAID BRUNCH)
PRICE INCLUDES SERVICE CHARGE AND TAX • FREE 2 HOURS PARKING/LAWSON RAMP
RESERVATIONS: 651-228-3860 • FOR MORE INFORMATION: SAINTPAULHOTEL.COM