

**Brunch \$40.00**

**Join Us at the  
Bar for Brunch  
\$35.00**

*\*Must be seated at bar*

# *Mendenhall Inn*

DINING ROOM

## *Champagne Brunch with Santa*

**Longwood Package:  
Brunch and Ticket to  
Longwood Gardens  
\$60.00 per person**

LIVE MUSIC THROUGHOUT BRUNCH  
(DECEMBER 8, 15 AND 22, 2019)  
**10:00am - 2:00pm**

ALEXANDER'S BAR AND GRILLE NOW OPEN ON SUNDAYS  
SERVING OUR BAR AND GRILLE MENU

## *Starters*

### **CHAMPAGNE**

### **BLOODY MARY BAR**

### **MIMOSAS**

### **FRESH PASTRIES**

*Freshly Baked Assorted Scones, Danish, Bagels, Chocolate Croissants*

### **CHILLED SEAFOOD BAR**

*Cucumber Encrusted Poached Salmon, Oysters on the Half Shell, Crab Claws, Clams on the Half Shell, Assorted Smoked Fishes, Peel and Eat Shrimp, Gourmet Seafood Salad, Lobster Salad, Chilled Lemon Infused New Zealand Mussels with Sweet Chili Mousse, Ahi Tuna*

### **SOUP**

*Lobster Bisque*

### **SALAD BUFFET**

*Grilled Portabella Mushrooms & Roasted Red Peppers, Thai Chicken Salad, Chicken Salad, Classic Caesar Salad, Buffalo Bleu Cheese Deviled Eggs*

### **ANTIPASTO STATION**

*Prosciutto Ham, Capicola, Genoa Salami, Assorted Imported Cheeses, Stuffed Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Kalamata Olives, Grilled Asparagus & Assorted Vegetables with a Drizzled Balsamic Reduction, Pesto, Tomato, Crab, Locatelli Bruschetta, Assorted Fresh Baked Breads Served with Herb Olive Oil Dip*

### **PRIME RIB STATION**

**Slow Cooked Prime Rib Sliced by Our Chef**  
*Served with Au ju and Horseradish aioli*

### **Brussels and Bacon**

*Sauteed Brussels sprouts with garlic, olive oil, red onion and thyme, tossed with aged cheddar cream, applewood smoked bacon and parmesan reggiano*

### **YOGURT PARFAIT BAR**

*Assorted toppings*

### **SIGNATURE EGG STATION**

**Omelets Made to Order • Eggs Benedict • Hatfield Sausage Links • Applewood Smoked Bacon • Breakfast Potatoes**

### **WAFFLES STATION**

**Freshly Made Waffles, Whipped Cream, Warm Maple Syrup, Whipped Cinnamon Butter and Fresh Berries**

### **MENDENHALL SIGNATURE CRAB CAKES**

*Jumbo lump crabmeat broiled to perfection. Served with a chipotle remoulade sauce.*

### **FLAMBÉ DESSERTS**

#### **Bananas Foster**

*Sliced bananas in a light caramel, banana liqueur and Myers Rum served over Häagen-Dazs® vanilla ice cream*

#### **Seasonal Flambe Dessert Special**

### **DESSERT BUFFET**

**Fresh Fruit Kabobs Display, Chocolate Mousse, Chocolate-Covered Strawberries, Cannolis**

#### **Selection of Individual Mini Desserts**

*Assorted Cheese Cake Pops, Oreo Brownies, Toffee Crunch Blondies, Lemon Crumb Bars, 7 Layer Bars, Meltaway Bars, Luscious Lemon Squares, Apple Crumb Cakes, Chocolate Peanut Butter Stacks, Summer Berry Stacks, Chocolate Chunk Brownies, Raspberry Tango Bars*

#### **Cup Cakes**

*Reese's Peanut Butter • Chocolate on Chocolate • Red Velvet • Vanilla*

#### **Mini Dessert Cups**

*Tiramisu • Raspberry • Lemon • Triple Chocolate*

*It is recommended, by the County Health Department, to remind all guests that consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne illness. Especially if you have certain Medical Conditions.*