



BELLPORT COUNTRY CLUB

Gourmet Easter Brunch Buffet

SUNDAY, APRIL 21ST 10AM

TAKE PHOTOS WITH THE EASTER BUNNY

PLEASE CALL FOR RESERVATIONS

(631) 286-4227

Starters

Various Homemade Muffins, Fruit and Cheese Danish,
Assorted Bagels and Butter Croissants
Fresh Tropical Fruits, Imported and Domestic Cheeses,
Pasta Salads, Classic Caesar Salad and our Famous Monterey Salad
Irish Smoked Salmon with the Classic Accompaniments
Peel and Eat Gulf Shrimp

Hot Dishes

- *Farm Fresh Scrambled Eggs
- *Hash Browned Red Bliss Potatoes
- *Apple Smoked American Bacon
- *Challah Bread French Toast
- *Country Pork Sausage Links
- *Sweet Cream Cheese Blintz
with Raspberry Reduction
- *Atlantic Salmon Filet with a
Champagne Lobster Crème and
hints of Lemon and Dill
- *Grilled Chicken Avocado
- *Penne ala Vodka
- *Julienne Chicken Breast and
French Fried Potatoes
- *Grilled Garden Vegetables

Carving Station

- * Honey Baked Virginia Ham
- *Grilled Marinated Flank Steak Forrestiere

Omelet Station – Chef Prepared, Cooked to Order Omelets

Desserts

Cheese Cake, Double Chocolate Cake, Carrot Cake, Strawberry Short Cake,
Homemade Cannoli, Fresh Baked Cookies, Assorted Cupcakes,
Fancy Italian Pastries, Petit Fors, and Fresh Fruit

Adults \$44.95 + Tax and Service

Includes Complementary Mimosa

Ages 10 years & Under \$25 + Tax and Service

Under 3 Years of age No Charge

Kindly provide your own Booster seats and Highchairs if needed



BELLPORT COUNTRY CLUB

Easter Dinner Buffet

SUNDAY, APRIL 21ST 2:30PM
PLEASE CALL FOR RESERVATIONS (631) 286-4227
WWW.BELLPORTCC.COM

Starters

Classic Caesar Salad, Tomato, Mozzarella and Basil, Endive Salad and our Famous Monterey Salad, Elegant Bread Display with Artisan Dinner Rolls
Tomato Bruschetta, Chic Pea Hummus, Fresh Tropical Fruits,
Imported and Domestic Cheeses, Irish Smoked Salmon with the Classic Accompaniments,
Creative Pasta Salads, Peel and Eat Gulf Shrimp

Hot Dishes

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| *Flounder Florentine | *Penne ala Vodka |
| * Grilled Chicken Avocado | *Julienne Chicken Breast and |
| *Beef Bourguignon | *French Fried Potatoes |
| *Atlantic Salmon Filet with | *Saffron Rice Pilaf |
| Champagne Lobster Crème and | *Our Famous Potato Soup |
| hints of Lemon and Dill | *Roasted Baby Red Bliss Potatoes |
| *Chicken Marsala | *Grilled Garden Vegetables |

Carving Station

- *Oven Roasted Prime Rib of Western Beef
- *New Zealand Leg of Lamb
- *Honey Baked Virginia Ham

Desserts

Cheese Cake, Double Chocolate Cake, Carrot Cake, Strawberry Short Cake,
Homemade Cannoli, Fresh Baked Cookies, Assorted Cupcakes,
Fancy Italian Pastries, Petit Fors, and Fresh Fruit

Adults \$49.95 + Tax and Service
Ages 10 years & Under \$25 + Tax and Service
Under 3 Years of age No Charge
Kindly provide your own Booster seats and Highchairs if needed