

TULLYMORE

GOLF RESORT

Easter Brunch . Tullymore Clubhouse . April 16, 2017

Reservations . 11am to 3pm

Locally crafted bloody marys and mimosas with fresh squeezed orange juice . \$7

Peppercorn Crusted Beef Tenderloin

chef attended . slow roasted . artisan spice rub

Maple Pecan Glazed Chicken

roasted chicken breast . sweet maple pecan glaze

Ham

chef attended ham carving station

Seasoned Fingerling Potatoes

roasted . fresh herbs . garlic

Wild Rice

artisan blend

Asparagus

grilled . toasted garlic . butter

Tricolor Carrots

honey glazed . fresh basil

Omelets & Eggs

chef attended . eggs to order . assorted accompaniments

Waffle Bar

belgian waffles . fresh fruit topping . warm maple syrup . whipped cream

Bacon & Sausage

brown sugar . pepper . oven roasted

Loaded Breakfast Potatoes

red skin potatoes . local artisan cheese . scallions

Crab Cakes

house made signature crab cakes . saffron cream sauce

Peel and Eat Shrimp

traditional seasoning . lemon

Fruit and Cheese Display

seasonal inspiration

Artisan Salad

organic spring mix . appropriate condiments and accompaniments

Chef Inspired Dessert Table

Chicken Tenders

house chicken tenders . french fries . fruit

Mac & Cheese

elbow macaroni . cheese sauce . french fries . fruit

Call Tap Room for Reservations: 231-972-4837 ext. 260
\$30 adults . \$10 children 12 and under . free children under 5