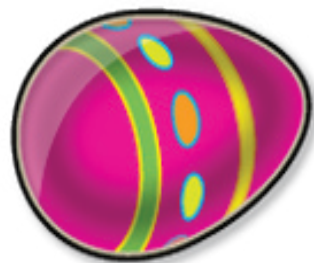




Easter Sunday Brunch

At the Hilton Bellevue
April 24th, 2011



Chef Favio and his culinary team have created the most outstanding Easter Brunch on the Eastside. Palate-tempting items will include:

Breakfast & Entrée Items

- Fluffy Scrambled Eggs & Creamy Gruyere Scallop Potatoes
- Cinnamon French Toast
- Smoked Bacon, Turkey Sausage & Spicy Pork Sausage
- Asparagus & Mixed Squash Coins
- Wild Rice Pilaf with Roasted Pine Nuts
- Herb Crusted Salmon Filet with Orange-Lemon Grass Sauce
- Grilled Chicken Breast with King Oyster Mushrooms and Marsala Sauce
- Three Cheese Ravioli with Sun Dried Tomato Pesto, Wilted Spinach and Mushrooms

Breakfast Pastries

- Petite Croissants, Fruit Danish, Muffins, Scones & Assorted Breakfast Breads
- Assorted Soft Rolls and Sliced Organic Breads

Sweets

- Assorted Cakes & Tortes, Cookie Bars, Selection of Mini French Pastries
- Chocolate Fountain with Fresh Diced Fruits, Strawberries, Marshmallows and Lady Fingers

Belgian Waffles – Made To Order

With Your Choice of Toppings:

- Whipped Cream, Whipped Butter, Fresh Blueberries, Sliced Strawberries
- Peaches, Walnuts, Chocolate Chips & Maple Syrup

Omelettes & Egg Station

We Make It How You Like It!!

Choose From:

- Fresh Eggs or Egg Beaters, Tillamook Cheddar & Jack Cheese
- Diced Red & Green Peppers, Diced Ham, Bacon, Fresh Tomatoes, Mushrooms, Jalapenos, Green Onions, Spinach, and Salsa

Carved Meats

- Slow Roasted Prime Rib with Thyme Au Jus & Horseradish Cream
- Oven Roasted Leg of Lamb with Mint-Herb Demi Sauce
- Slow Roasted Turkey Breast with Sage Gravy

Fresh Assorted Salads

- Tossed Caesar Salad with Herb Focaccia Croutons, Parmesan Cheese and Caesar Dressing
- Spinach and Arugula Salad with Roasted Red and Golden Beets, Goat Cheese and Raspberry Vinaigrette
- Heirloom Tomatoes with Fresh Mozzarella Cheese, Basil and White Balsamic Vinaigrette
- Orzo Pasta with Shrimp, Cilantro and Pesto Salad
- Grilled Marinated Wild Mushrooms and Artichoke Salad
- French Green Beans with Tarragon and Mustard Vinaigrette

Display Items

Northwest Smoked Alderwood and Smoked Salmon Lox served with:
Cream Cheese, Capers, Red Onions and Mini Bagels

Cajun Atlantic Salmon Filet and Sesame Seared Ahi Tuna:
With Marinated Rock Shrimp, Lemon Wedges and Wasabi Aoli

Imported and Domestic Cheeses to Include:

Bardage Cheddar, Sage Derby, Brique Agour, Manchego, Humboldt Fog, Brie, and Gouda

Fresh Fruit Display:

Sliced Melons, Pineapple, Grapes and Seasonal Berries with Raspberry - Honey Yogurt Dip

Mimosas, Fresh Brewed Tully's Coffee and Orange Juice included

\$42.00 Adults \$18.95 children 6-12

Reservations suggested. Brunch hours are 9:30am – 2:30pm. Please call 425-455-1300.

View our menus online at bellevuehilton.com

