

**RHADC  
SUNDAY BRUNCH  
NOVEMBER 26TH, 2017**

**SALADS**

Island Wild Mixed  
Pickle Beet Root Salad  
Greek Salad with Chickpeas ,Sundried Tomatoes  
Coleslaw

**SEAFOOD DISPLAY**

Gulf Shrimp with Sweet Chili Wasabi Cocktail Sauce  
Assorted Smoked Fish and Salmon

**ENTREES**

Seasoned Roast Chicken, Sausage and Corn Bread Stuffing  
Pan Baked Snapper with Lime Leaf & Lemon Grass  
Bermy Peas n Rice  
Roasted Red Skin Herb Potatoes  
Vegetable Medley

**Carving Station**

Roasted Beef Madagascar, Green Pepper Corn Truffle Sauce  
Bajan Pork Roast, Apple Pan Gravy  
Assorted Condiments

**Chef 's Omelet and Fried Egg Station**

*Ham, Cheese, Spinach ,Onions, Peppers, Mushrooms*

**DESSERT**

Assorted Cakes, Pastries, Pies, Fruit Salad  
Warm Bread and Butter Pudding with Black Rum Vanilla Sauce

\$39.00 Adults / \$19.00 Children plus 15% gratuities