



Valentine's Day Special



BRUNCH AT THE WHITPAIN



BUFFET SERVED FROM 10AM – 1PM

3 SEATINGS AVAILABLE

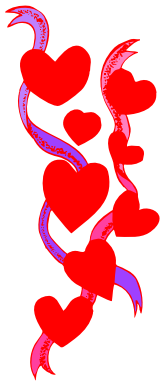
CALL FOR RESERVATIONS



*Happy Valentine's
Day* ♥

BUFFET INCLUDES

EGGS BENEDICT * CREAM CHIPPED BEEF * BACON
* SAUSAGE * PANCAKES * FRENCH TOAST *
BREAKFAST POTATOES * SCRAMBLED EGGS *
OMELETTE STATION * FLOUNDER * BAKED ZITI *
HAM * PRIME RIB CARVING STATION * CHICKEN
CHILLAQUILLES * BAGELS * FRUIT SALAD *
CHICKEN SALAD * CAESAR SALAD * DOUGHNUTS
* MUFFINS * COOKIES * ASSORTED BREADS



ADULTS \$13.95
CHILDREN 12 AND UNDER \$6.99





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PLEASE CHOOSE ONE OF EACH COURSE

1ST COURSE



CLASSIC CAESAR SALAD

CRISP ROMAINE LEAVES TOSSED IN OUR HOMEMADE DRESSING WITH SEASONED CROUTONS AND AGED PARMESAN



CAPRESE SALAD

VINE RIPENED TOMATOES, FRESH MOZZARELLA ON A BED OF SPRING MIX FINISHED WITH BASIL INFUSED EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR

MESCULIN SALAD

FRESH BABY FIELD GREENS TOPPED WITH BLEU CHEESE, TOMATOES CUCUMBERS AND RED ONIONS



2ND COURSE

JUMBO SHRIMP COCKTAIL

SERVED WITH COCKTAIL SAUCE

Happy Valentine's Day ♥

GRILLED ASPARAGUS

TENDER ASPARAGUS STALKS WRAPPED IN THINLY SLICED PROSUITTO TOPPED WITH PARMESAN GRATIN AND BALSAMIC REDUCTION

OYSTERS ROCKAFELLER

FRESH BLUEPOINT OYSTERS TOPPED WITH SPINACH AND SEASONED BREAD CRUMBS BROILED GOLDEN BROWN AND FINISHED WITH BERNAISE SAUCE

3RD COURSE



VEAL OSCAR

SAUTEED VEAL MEDALLIONS TOPPED WITH JUMBO LUMP CRAB, ASPARAGUS AND HOLLANDAISE SAUCE SERVED WITH ROASTED SHALLOT RED BLISS MASH AND SAUTEED SPINACH

BEEF WELLINGTON

TENDER 8oz. FILLET MIGNONE WRAPPED IN PUFF PASTRY WITH MUSHROOM DUXELLE ACCOMPANIED BY ROASTED SHALLOT RED BLISS MASH, SAUTEED ASPARAGUS AND FINISHED WITH A PORT WINE DEMI GLACE

STUFFED LOBSTER

TWIN CRAB STUFFED ROCK LOBSTER TAILS SERVED WITH HERB ROASTED RED BLISS POTATOES AND SAUTEED ASPARAGUS



4TH COURSE

HEART SHAPED TRIPLE CHOCOLATE BROWNIE AND TUXEDO STRAWBERRIES