

Sunday Brunch in the DuBose House

Rizzo Conference Center

Sunday May 13, 2012 12:00-2:00pm

Brunch Menu

- Field Green Salad
 - Seasonal Fruit
 - Warm Rolls
- Cannellini and Arugula Salad with Olive Oil, Bermuda Onions and Lamb Bacon
 - Chipotle Potato Salad
- Heirloom Tomato and Mozzarella Tray with Smoked Olive Oil, Fresh Basil and Cracked Black Pepper
- Charcuterie Display with Assorted Sausages, Meats, Terrines and Garnishes
 - Shrimp and Grits Station
 - Assorted Lox Display with Whipped Cream Cheese and Bagels
 - Green Lentil, Mushroom, Sundried Tomatoes and Gruyere Pot Pie
- Grilled Chicken Breast with Roasted Fennel, Prosciutto and Roasted Red Peppers
 - Roasted Yukon Gold and Red Bliss Potatoes with Mushrooms and Chives
 - Oven Roasted Salmon with Ancho Pineapple Sauce
 - Carved to Order Beef Prime Rib with Horseradish Sauce
 - Carved Pork Loin served with Tarragon and Whole Grain Mustard
 - Steamed Seasonal Vegetables
- Chef's Choice Assortment of Desserts and Fresh Strawberries with Chocolate Fondue

\$38.00* Adults

\$19.00* Children ages 6 -12

**per guest plus tax and gratuity*

20% gratuity on parties of 8 or more

Advance Reservations Required
Call 919-913-2600 for Reservations