

# *Easter Brunch* *at the Marina Inn at Grande Dunes*

Sunday, April 4, 2010 ~ 11:00 am to 2:30 pm

Morning & Afternoon Easter Egg Hunts ~ Entertainment by Contemporary Harpist D.L. Turner

## *eggceptional*

Omelet & Fresh Egg made to Order  
Smoked Bacon & Link Sausage  
Home Fried Potatoes  
Southern Grits  
House Made Breakfast Breads  
Belgium Waffles with Wild Berry Compote

## *spring delica"seas"*

Chilled Poached Shrimp & Crab Claws  
Old Bay Remoulade, Cocktail Sauce  
& Mustard Sauce  
Norwegian Smoked Salmon with Capers and  
Black Pepper Creme Fraiche

## *spring greens*

Tossed Field Greens  
Traditional Trimmings &  
Vidalia Onion Vinaigrette  
Exotic Fruit Display with Flavored Yogurts  
Tomato & Cucumber  
Tuscan Pasta Salad  
Bacon Potato Salad  
Pecan Chicken Salad  
Creek Shrimp Salad

## *carvery cravings*

Roasted Baron of Beef  
Leg of Spring Lamb  
Sliced Bone in Ham  
Horseradish Sauce, Mint Pesto & Au Jus

## *the bounty*

Pan Roasted Carolina Mahi Mahi  
with Pineapple Relish  
Low Country Red Rice  
Grilled Pork Loin with  
Caramelized Onion Jus lee  
Sauteed Spring Vegetables  
Mashed Potatoes  
Sauteed Green Beans

## *kids*

Chicken Fingers  
Mini Corn Dogs  
Macaroni and Cheese  
Smiley Fries  
Fruit Salad  
Jell-O  
Pudding

## *grande dessert*

Trifles  
Fruit Tarts  
Miniature Delights  
Easter Cookies  
& Much More

**Adults \$34.<sup>95</sup>**

**Children** (ages 4–12) **\$12.<sup>95</sup>**

*Children under 3 are free*

*(plus all applicable SC State taxes and 21% gratuity)*

For Reservations Call (843) 913-2858