

# ALIZEE

# BASTER BRUNCH

SUNDAY, MARCH 31ST

Reservations Recommended: 410-235-5400

Adults over 65-\$43++

Adults- \$48++

Kids - \$30++

Seating Times:

11:30, 12:30, 1:30, 2:30

For groups 6+, \$50 deposit required

# BUILD YOUR OWN OMELET

Onions, Tomatoes, Ham, Bacon, Mushrooms, Spinach, Jalapenos and Cheddar Cheese Apple Wood Bacon, Maple Sausage, Chicken Sausage

# SMOKED SALMON CROSTINI

Hand Beaten Herb Cream Cheese, Capers, Red Onions and Dill

#### AVOCADO JOAST

Wheatberry Toast Topped with Fresh Sliced Avocado Arugula,
Baby Heirloom Tomatoes, and Toasted Pepitas

#### SOUPS AND SALADS

Traditional Caesar Salad Farro Salad Over Mixed Greens Maryland Crab Soup

#### **DESSERT**

Chef's choice of Cakes and Pies

# CHILLED JUICES

Orange, Pineapple, Cranberry, Apple, Iced Tea

#### MIMOSAS

Mimosa \$9

# CARVING STATIONS

Tom Turkey
Roasted Ham with Fresh Baked Rolls, Grain
Mustard, Honey Mayo, and House Made
Cranberry Sauce

# ENTREES

Tempura Shrimp
Chicken Piccata
Penne a la Vodka
Red Roasted Potatoes
Roasted Vegetable Medley

# PASTRIES AND BREADS

Fresh Baked Muffins and Croissants, Cinnamon Buns Made to order Crepes -Fruit Cream Cheese,

Berries and Nutella

Banana Foster French Toast

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