



Easter Brunch

April 4th, 2010

10:00 A.M.-3:00 P.M.

Adults \$39.95 Children \$16.95 (Ages 5-12)

Featuring our delicious assortment of:

Breakfast Pastries, Breads, Muffins and Bagels
Plain and Flavored Cream Cheeses, Sweet Butters and Preserves
Imported and Domestic Cheeses Accompanied by Toasted Crostini
Roasted Butternut Squash Soup, Asparagus Salad with Warm Bacon Herb Vinaigrette
Pasta Salad with House Made Dressing, Classic Caesar Salad
Mesclun Greens Salad with House-Made Dressing
King Crab Legs and Cracked Crab Claws, Chilled Shrimp Poached Cocktail Sauce
Cold Smoked Salmon, Traditional Garnishes
Omelets Made to Order, Traditional Eggs Benedict
Build Your Own Waffle Bar, French Toast
Applewood Smoked Bacon, Sausage, Roasted Red Potatoes with Onions and Peppers
Hand Carved Baked Ham with Orange Glaze
Hand Carved Prime Rib with Au Jus
Grilled Salmon with Seasonal Vegetables
Fresh Steamed Vegetables, Loaded Mashed Potatoes
Black Gold Dessert Extravaganza with Assorted Cakes, Pies, Cookies
Decadent Chocolate Fountain

Reserve your spot today at www.BlackGoldGolf.com
or call the Black Gold reservation line 714.961.0060 ext.151.