# Faculty Club Father's Day Sunday Brunch June 18, 2017

### Antipasti

Grilled octopus and potato salad

Spring greens with grape tomatoes and shredded carrots

Waldorf salad

Red quinoa, toasted almonds, brunoise of carrots and celery, parsley-mint dressing

Salad of mango, tomato, cucumber, pepper and cilantro-lime vinaigrette

### Sushi and Seafood

Assorted sushi rolls, nigiri, vegetable maki rolls, ginger, gluten free soy sauce, and wasabi

Chardonnay poached shrimp, local oysters, ceviche, snow crab claws, cocktail sauce and lemon

#### Hot Dishes

Lobster bisque Dry aged prime black angus NY strip with red wine sauce Grilled swordfish with romesco sauce Chicken piccata Barley pilaf with corn and sweet peas

## Traditional Hot Breakfast

Eggs Benedict Applewood smoked bacon Spinach and goat cheese fritata

French toast with warm maple syrup or mixed berries compote

## **Omelets and Crepes**

Sweet or savory crepes

Eggs and egg whites

Fillings are diced tomatoes, peppers, caramelized onions, asparagus tips, sautéed mushrooms, bacon, diced ham, cheddar cheese, Swiss cheese

### Boulangerie

Freshly baked croissants, mini muffins, mini Danish, yogurt loaf and rolls

### **Dessert Selections**

HFC banana bread pudding with warm caramel or chocolate sauce

Petite fours and assorted mini pastries

Sliced seasonal fruits

International and local cheeses

Adults 69.00, Children 4 to 12 35.00, House Charge 18%

Father's Day reservations must be prepaid.

Reimbursement will be made for cancellations received no later than Friday June 16.

Food and beverage prices are subject to a house charge of 18% and, if applicable, an attendant fee for large groups, plus applicable Massachusetts taxes.

The house charge and attendant fee are not gratuities or tips but are used to defray costs.

The Harvard Faculty Club has a no tipping policy to which staff must adhere.