



Peacock Alley Sunday Brunch 2010

STATIONS AND DISPLAYS

Crepe Station

Fresh Fruit and Sugar

Omelet & Benedict Station

*Assorted Meats & Cheeses, Vegetables
Pork Loin, Filet Mignon and Hollandaise*

Cheese Fondue Display

Chorizo, Country Bread and Apple Wedges

Raw Bar

*Littleneck Clams, Lobster Tails, Oysters, Poached Shrimp
Alaskan King Crab Legs*

MEATS AND FISHES

Smoked Fish Display

*Traditional, Vodka Dill, Pastrami Spiced, Cilantro
Smoked White Fish*

Caviar Display

Variety of Caviar Selections & Accompaniments

Slow Roasted Leg of Lamb

White Bean Cassoulet

Bacon, Pork & Chicken Sausages

Breakfast Potatoes



Charcuterie Display

Pickled Vegetables, Dijon & Whole Grain Mustard

Curry Chicken

Potatoes, Carrots, Celery & Onions

Grilled Salmon

Roasted Fennel, Wild Arugula, and Fennel Fondue

Peking Duck & Dim Sum

SALADS AND PASTAS

Chef's Selection of Salads

Variety of Dressings, Grilled Vegetables

Orrechiette Pasta Salad

Potato Salad

Capers, Cornichons, and Hard Cooked Egg

Chef's Selection of Soups

New England Clam Chowder, Minestrone

SIDES AND EXTRAS

Haricots Verts with Julienne Piquillo Peppers

Crudités

Hummus and Eggplant Caviar

Macaroni Gratin

Roasted Breakfast Potatoes

Julianne Peppers & Onions

Mushrooms and Broccoli

Roasted Beets with Goat Cheese

*Priced at \$95 per adult, \$65 per child ages 12 and under - Buffet Items Subject to Change
Peacock Alley – 301 Park Avenue – In the main lobby of the Waldorf Astoria Hotel - (212) 872-4895
www.peacockalleyrestaurant.com - For Reservations, please call (212) 872-1275
Email: RestaurantReservations@WaldorfNewYork.com*



Marinated Tomatoes & Fresh Mozzarella

Mini Quiche Lorraine

Imported and Domestic Cheeses

DESSERTS

Croissant Bread Pudding

Crème Anglaise, Fresh Whipped Cream

Fresh Fruit Display

Seasonal Fresh Fruit

Breakfast Pastries and Yogurts

Crepe Station

Chef's Selection of Cookies, Pies, and Pastries

Red Velvet Cake