

Bally's Sterling Brunch

APPETIZERS

Fresh Smoked Nova Salmon with Traditional Condiments and Assorted Bagels
American Sturgeon Caviar served with Warm Blinis
Assorted Exotic and Fresh Sliced Fruit Display
Seafood on Ice to Include Fresh Oysters, Clams, Crab Claws, Shrimp
Sushi Bar with Japanese Sake
Grilled Marinated Vegetable Platters with Olive Tapenade
Assortment of Cured Meats, and French Country Patés
Imported and Domestic Cheese Display
California Field Greens, Choice of Dressings and Accompaniments
Caesar Salad with Garlic Croutons, Parmesan Cheese
Shrimp Salad Delicately Mixed with a Brandy Continental Sauce
Buffalo Mozzarella and Fresh Tomato Salad
Cannellini Beans, Andouille Sausage & Yellow Tomato in Radicchio Cups
New Year's Fruit Salad Marinated in Passion Fruit Liqueur
Lobster Gazpacho

FROM THE CARVING STATION

Cranberry Crusted Rack of Lamb
Teriyaki Glazed Whole Beef Tenderloin
Horseradish Scented Pork Loin
Cranberry Demi, Bearnaise Sauce, Horseradish Jus

FROM THE GUERRIDON

Your Selection of Eggs and Omelettes
Featuring our Famous Lobster, Cognac and Boursin Cheese Omelette
Waffles with Assorted Toppings

ENTREES

Maytag Blue Cheese Frittata
Steak and Eggs, Choron Sauce
Oven Roasted Fingerling Potatoes
Pasta Primavera, Truffle Vinaigrette
Pan Seared Salmon, Couscous Salad
Veal Parmesan, Angel Hair Pasta
Hunan Sesame Crusted Chicken
Grilled Filet Mignon, Potato Croquettes
Bally's Fresh Broiled Maine Lobster with Drawn Butter

DESSERTS

An Array of Assorted Breakfast Breads, French Pastries, Pies and Tortes
Seasonal Mixed Berries Served in a Wine Glass
Praline Nougatine Pecan Crepe, Vanilla Sauce
Cherries Jubilee

We Proudly Serve Perrier Jouët Champagne