



Now in their 25th year,
chef/owner/innkeeper Dave Samber & his Staff
continue to bring You . . .

"Something different . . . something wonderful!"

Easter Sunday

OUR TRADITIONAL BUFFET

April 4, 2010 10:30 AM – 2 PM

served in Polo Café's elegant *Old Eagle Room*

Framed Photos by Steve Starr

Special Music from Polo Café's magnificent Rodgers 360 Theatre Organ & 1964 Wurlitzer Grand Piano

MENU

Oven-Baked Crab Cake Nuggets Crispy Noodle Shrimp Caesar Salad
Guacamole & Our White Corn Tortilla Chips Tomato & Red Onion Salad
Assorted Cheeses, Condiments, Rolls, Flatbreads, & Crostini
Carved Roast Leg of Lamb w/Mint Jelly
Carved Roast CERTIFIED ANGUS BEEF™ au jus
Carved Baked Ham & Roast Pork Loin
Southern-fried Tilapia Fillet w/Creamy Dill-White Wine Reduction Sauce
Penne Pasta w/Marinated Cactus, Artichokes, Peas, Carrots, Onions, Granny Smith Apples,
Olive Oil, Garlic & grated imported Pecorino Romano Cheese
Homemade Mashers & Gravy
Grilled Fresh Asparagus Buttered Carrots w/Dill
Custard-filled Cornbread w/Cinnamon Pears & Bananas in a Bourbon Cream Sauce
Traditional Coconut Lamb Cake Jelly Beans
Chocolate Covered Strawberries Homemade Belgium Waffles & Toppings
Our Cookies Fresh Fruit Mini Crème Brûlée au Chocolat

\$29.95/PERSON (\$24.95 Seniors 65+; \$12.95/4-14 years old)

plus, 10.5% sales tax & 20% gratuity for tables of five or more; FULL PREMIUM BAR available

(RESERVATIONS REQUIRED)

Polo Café and Catering Bridgeport U.S.A.

3322 South Morgan Street – Chicago

(one mile west of Sox Park; complimentary lighted parking)

(773) 927-7656

polocafe.com

BRIDGEPORTBEDANDBREAKFAST.COM