



WILLARD
INTERCONTINENTAL®
WASHINGTON D.C.

Willard Intercontinental Easter Ballroom Brunch – An Unparalleled Feast For The Family

Washington DC, March 16, 2010 -- Hop on over to the Willard InterContinental on April 4, for an incomparable Easter Brunch Buffet in the magnificent Willard Grand Ballroom. Four seatings are available from 11:00 a.m. to 2:00:00 p.m. Prices are \$75 per adult and \$37 for children ages 5 through 12. Entertainment for children includes a cookie decorating station and visit from Peter Cotton Tail! Reservations are recommended, call 202.637.7305. Complementary Valet parking included, tax and gratuity excluded.

Chef-attended Carving Stations include Brown Sugar and Pepper-rubbed Natural Beef with Red Wine Sauce, Herb Crusted Rack of Lamb, Slow Roasted Honey and Grain Mustard Crusted Ham. Hot food buffets feature Pan Seared Atlantic Salmon with Artichoke and Lemon, Herb Roasted Potatoes, Lamb Stew and Spring Chicken with Lemon Thyme, Wild Mushrooms and Asparagus.

Cold offerings include local and Imported Artisanal Cheese Cheeses, local Charcuterie and a broad array of Seafood, from Poached Gulf Shrimp, Snow Crab Claws with Brandy Sauce, to Freshly Shucked Oysters, Ceviche and Grilled Scallops.

Children's Station offers everything from Macaroni and Cheese, Crispy Chicken Fingers to Mini Pizzas, Peanut Butter, Jelly, Ham and Cheese with No Crust sandwiches.

Save room for dessert! The brunch features warm Brioche, Caramelized pineapple bread pudding with Coconut sauce, Carrot cake, Petite fruit tarts, Chocolate Macadamia nut tart, Silver and gold eggs filled with white chocolate mousse and a passion fruit "yolk, Sweet meringues with lemon curd, Cherry vanilla marshmallows, Chocolate truffles, French Macaroons and a Chocolate fountain with garnishes among other holiday treats!