



EASTER BRUNCH

menu 2019

\$50 per person | \$20 per child*

*10yrs and younger

breakfast...

OMELET

eggs your way | whole shell eggs or egg whites

Select Additions: *jalapeños, mushrooms, spinach, cheddar cheese, feta cheese, ham, bacon, sausage*

WAFFLE BAR

Belgian Waffles

blueberries, blackberries, strawberries, raspberries, mixed berry compote, spiced apples, peaches, whipped chantilly cream, chocolate chips, cherries, maple syrup, sugar free syrup

BUFFET

Scrambled eggs, cheddar, chives

Applewood nuksei bacon, pork sausage links, apple-chicken sausage

Herb biscuits and andouille sausage gravy

Eggs florentine benedict

Roasted breakfast Potatoes

BRUNCH ENTREE BUFFET

Herb Crusted Rack of Lamb

roasted fingerling potatoes, honey glazed tri-color carrots

Leek & White Wine Poached Chilean Seabass

english pea risotto, citrus beurre blanc

Port Wine Braised Beef Short Rib

white bean ragout, demi-Glace

CARVING STATION

Pomegranate & Rum Glazed Chisesi Ham | golden raisin chutney, rum glaze

SALAD BAR

romaine, spinach, artisan mixed greens, heirloom grape tomatoes, english cucumbers, shredded carrots, sliced pickled onions, sliced hard boiled, eggs, shredded cheddar cheese, feta cheese, bleu cheese, croutons, olives

Dressing: ranch, balsamic, 1000 island, caesar, blue cheese, oil & vinegar

dessert...

assorted pies, cakes, mini desserts