



EASTER SUNDAY Brunch

SALAD STATION

CAESAR

Roasted Garlic Caesar Dressing,
Cured Egg Yolk, White Anchovy Filet,
Parmesan Crostini, Chives

FRUIT MEDLY

Assorted Fruits with Whipped Cream
& Vanilla Cream Sauce

MINI WEDGE

Marinated Heirloom Tomatoes,
 Nueske's Smoked Bacon,
Buttermilk Blue Cheese Dressing & Crumbles

RAW BAR

OYSTERS
SHRIMP COCKTAIL
TUNA TARTAR
SMOKED SALMON

Traditional Condiments For All

OMELET STATION

WHOLE EGGS
EGG WHITES
PEPPERS
ONIONS
MUSHROOMS
HAM
SHREDDED CHEESE
SPINACH
BACON
SAUSAGE

CARVING STATION

SLOW ROASTED PRIME RIB
Sea Salt Herb Crust, Horseradish Cream,
Au Jus, Assorted Rolls

OVEN ROASTED TURKEY BREAST
Hot Honey Ranch, Assorted Rolls

HONEY BAKED HAM
Honey Glazed, Assorted Rolls



ENTRÉE STATION

BANANAS FOSTER
FRENCH TOAST CASSEROLE
Cinnamon Sugar Dip Brioche,
Spiced Rum Caramel,
Whipped Cream, Banana's, Pecans

CHICKEN MARSALA
Sautéed Chicken Breast, Marsala Wine Sauce,
Linguini Pasta Sautéed With Garlic & Basil

SCRAMBLED EGGS

SHORT RIB HASH
Red Wine Demi Glazed Short Rib,
Herb Roasted Potatoes, Caramelized Onions,
Mushrooms, Grilled Poblanos, Baby Spinach,
Horseradish Cream

RIGATONI ALLA VODKA
Spicy Vodka Sauce, Fresh Parmesan, Basil

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

HONEY STUNG CHICKEN &
WAFFLE SLIDERS
Buttermilk Fried Chicken,
Mini Belgium Style Waffles, Hot Honey,
Bourbon Infused Maple Syrup

PAN SEARED ATLANTIC SALMON
Miso Glazed, Bok Choy, Salmon Skin Furikake

WHITE CHEDDAR GRITS

DESSERT STATION

CAKES

DONUTS

DANISHES

PIES

MUFFINS

CHEESECAKES

\$85
PER
GUEST

\$40
KIDS 12
& UNDER

\$50
BUBBLES
GALORE

10AM-2PM | DINNER SERVICE STARTS AT 4PM