

**Easter Sunday Brunch Buffet**

***Sunday, April 9, 2023***

![MCj03985850000[1]]()**Seating from 9:00 am ~ 1:00 pm**

![MCj03985850000[1]]()**Hours of Operation**

Breakfast Menu: 6 am ~ 8 am

Easter Brunch Buffet *(no a la carte menu)*: 9 am ~ 1 pm *(last seating)*

Max Dinner Menu: 4 pm ~ 10 pm

**Reservations Recommended: 509-922-6252**

*Adults $64.95 ~ Seniors $59.95 ~ Children 5-12 yrs. $29.95 ~ Children 4 yrs. & under free*

**Note: does not include 89% Washington State sales tax or gratuity**

### Breakfast Selections

Bagels ~ Muffins ~ Croissants ~ Breakfast Breads ~ Cinnamon Rolls ~ Donuts

Savory & Fruit Cream Cheese Spreads ~ Whipped Butters ~ Marmalades & Jellies

Sliced Seasonal Fruit Display w/ Berries & Honey Greek Yogurt -gf

Traditional Eggs Benedict w/ Lemon Hollandaise

Scrambled Eggs w/ Cheddar & Chives - gf ~ Buttermilk Biscuits w/ Thyme Sausage Gravy

Breakfast Sausage ~ Applewood Smoked Bacon - gf ~ Country Style Baby Red O’Brien Potatoes -gf

**Belgian Waffle Station**

*Malted Waffles w/a Mélange of Toppings Including:*

Fresh Whipped Cream ~ Berry Compote ~ Strawberry & Peach Toppings

Whipped Sweet Cream Butter & Maple Syrup

Ricotta Cheese Blintzes w/ Lemon Zest, Wild Berry Glaze & Sour Cream

**French Omelet Station**

*Chef Prepared to Order w/ a Variety of Fillings Including:*

Mushrooms ~ Peppers ~ Onions ~ Sausage ~ Cheddar ~ Parmesan ~ Swiss ~ Bacon

Smoked Salmon ~ Bay Shrimp ~ Spinach ~ Tomatoes ~ Olives ~ Ham ~ Salsa

### Displays

Indian Spiced Seared Ahi Tuna Display w/ Wasabi Sesame Aioli

Steelhead Lox -gf w/ Cream Cheese & Bagels & Traditional Accompaniments

Court Bouillon Poached Peel & Eat Shrimp w/ Cocktail & Lemon Garlic Aioli Sauce -gf

# Salads & Crudités

Hearts of Romaine Caesar w/ Classic Lemon Garlic Vinaigrette -gf

Fresh Mozzarella, Tomato & Basil Caprese Penne Salad

Asparagus, Artichoke, Olive & Arugula w/ Lemon Basil Feta Emulsion -gf

Spring Pea w/ Smoked Cheddar Cheese, Water Chestnuts, Dill Dressing -gf

Imported & Domestic Cheese Display - gf ~ Vegetables Crudités w/ Herb Ranch -gf

Roasted Butternut Squash Soup - gf

## Cornucopia of Assorted Dinner Rolls, Flat Breads, Bread Sticks w/ Whipped Butter

# Entrées & Carving Stations

Roasted Huckleberry Salmon w/ Fresh Herbs & Lemon Zest, Huckleberry Pernod Sauce –gf

Louisiana Andouille Sausage & Turkey Ragout w/ Holy Trinity Cornmeal Gratin

Chicken Piccata w/ Lemon, Thyme, Capers & Artichokes -gf

Almond Rice Pilaf -gf ~ Garlic Seared Spring Vegetable Medley -gf

Whipped Yukon Gold Potatoes w/ Herb Gravy -gf

***Chef Carved:***Bourbon Pineapple Maple Glazed Pit Ham -gf

***Chef Carved:*** Moroccan Leg of Lamb w/ Figgy Mint Chutney -gf

***Chef Carved:***Prime Rib of Beef w/ Brandy Thyme Au Jus -gf

# Baked Goods & Dessert

## Chefs Assorted Cakes ~ Petit Fours ~ Mini Crème Brûlées -gf

## Bread pudding w/ Vanilla Bourbon Sauce ~ Peach & Huckleberry Cobbler

## Chocolate Mousse ~ Petite Pastries & Other Culinary Confections

*Includes: coffee, tea, juice & Coke soft beverage products.*

*Non-host bar available w/ specialty brunch libations.*