



## **EASTER SUNDAY BRUNCH BUFFET**

**Sunday, April 5<sup>th</sup>, 2026 ~ Seating from 9:00 am ~ 1:00 pm**

### **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 \$69.95 ~ Seniors 65 yrs. + \$64.95 ~ Children 5-12 yrs. \$34.95 ~ Children 4 yrs. & under no charge. Includes: coffee, tea, juice & Coca Cola soft beverage products. Non-host bar available w/ specialty brunch libations.*

### **BREAKFAST SELECTIONS**

Bagels ~ Danish ~ Chocolate Croissants ~ Banana Bread ~ Cinnamon Rolls ~ Beignets

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

Tropical Sliced Fruit Display w/ Berries, Lychees & Honey Greek Yogurt -gf

Cottage Bacon Eggs Benedict w/ Lemon Hollandaise

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

Breakfast Sausage ~ Daily's Applewood Smoked Bacon - gf ~ Country Style Baby Red O'Brien Potatoes -gf

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

### **BELGIAN WAFFLE STATION**

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

Fresh Whipped Cream ~ Huckleberry Compote ~ Balsamic Macerated Strawberries

White Chocolate Butterscotch Mousse & Vermont Pure Maple Syrup

### **FRENCH OMELET STATION**

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

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

Red Crab ~ Bay Scallops ~ Spinach ~ Tomatoes ~ Olives ~ Ham ~ Prosciutto ~ Salsa

### **SEAFOOD DISPLAYS**

Indian Spiced Seared Ahi Tuna Display w/ Wasabi Sesame Aioli -gf

Curry Smoked Steelhead -gf w/ Boursin Cream Cheese & Bagels & Traditional Accompaniments

Dungeness "Snap & Eat" Crab Legs w/ Drawn Butter -gf

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

### **SALADS & CRUDITÉS**

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

Anelli, Asparagus & Arugula w/ Lemon Basil Cashew Citronette

Quinoa, Edamame & Smashed Cucumber Salad w/ Sesame Miso Emulsion -gf

"MAX's" Greek Salad w/ Fresh Oregano Sherry & Feta Crumble -gf

Spring Pea w/ Tillamook Smoked Cheddar, Water Chestnuts, Daily's Bacon & Smokey Dill Vin -gf

Imported & Domestic Cheese & Charcuterie Display - gf ~ Vegetables Crudités w/ Mezze Sauce Trio-gf

Roasted Heirloom Tomato & Lobster Bisque – gf

Cornucopia of Assorted Dinner Rolls, Savory Muffins, Lavender Cornbread w/ Honey Butter

### **ENTRÉES & CARVING STATIONS**

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

Louisiana Andouille Sausage, Lobster Langostino, Campanelle Ragout w/ Holy Trinity Cornbread Gratin

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

Almond, Palouse Lentil & Brown Rice Pilaf -gf ~ Brown Sugar Bourbon Glazed Carrots-gf

Sour Cream & Chive Yukon Gold Whipped Potatoes w/ Herb Gravy -gf

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

***Chef Carved:*** Garlic Herb Studded Leg of Lamb w/ Roasted Fennel Tzatziki -gf

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

### **BAKED GOODS & DESSERT**

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

Brioche Bread pudding w/ Vanilla Bourbon Sauce ~ Roasted Apple, Peach, Raspberry Cobbler

Chocolate Mousse ~ Petite Pastries & Other Culinary Confections

*Parties of 8 or more a 19% gratuity will be added to your check. Price does not include 9% sales tax or gratuity.*

*gf: gluten free ~ While we offer gluten-free menu options, we are not a gluten-free kitchen.*

*Menu Descriptions subject to change. No pre orders accepted, no delivery, walk-in to go available only on day of at adult pricing per meal.*