

Easter Champagne Brunch

Sunday, April 16, 2017

10:00 a.m. - 3:30 p.m.

Adults...52

Children 6-12yrs....27

Children 5 yrs & UnderFREE

COMPLIMENTARY GLASS OF CHAMPAGNE or MIMOSA

Fresh Squeezed Juice

Seasonal Melon • Orange

Carving Station

Slow Roasted Prime Rib (GF), Red Wine Au Jus and Horseradish Cream
Rosemary Roasted Leg of Lamb (GF), Pomegranate Red Wine Demi Glace
Mesquite Grilled Salmon (GF), Red Wine Reduction

House Specialties

Mary's Organic BBQ Chicken
BBQ Baby Back Pork Ribs
Macaroni and Cheese (V)
Grilled Tender Spring Asparagus (GF/V)
Mashed Potatoes (V) (Starting at Noon)
Grilled Mary's Organic Chicken Breast, Fresh Herb Pesto Sauce (GF) (Starting at noon)
Organic Quinoa Penne Pasta, Sundried Tomatoes, Artichokes, White Wine,
Garlic and EVOO Sauce (GF/V) (Starting at Noon)

Seafood Station

House Smoked Salmon (GF)
Chilled Shrimp (GF), Zesty Cocktail Sauce

Breakfast Specialties

Classic Eggs Benedict, Cayenne Hollandaise Sauce (Until 2 PM)
Cage Free Scrambled Eggs (GF)
Apple Wood Smoked Crisp Bacon (GF) and Savory Sausage (GF)
Country Style Home Fried Potatoes (GF/V)
Sweet Potato Tots (V)
Cinnamon French Toast, Maple Syrup (V)
Fresh Seasonal Fruit (GF/V)
Bagels, Assorted Flavored Cream Cheeses, Whipped Butter
Domestic and Imported Cheese Board

Chef's Choice Salad Selection

Classic Caesar with Parmesan Croutons • Tangy Coleslaw (GF/V)
Kale and Organic Baby Greens, Apples, Candied Pecans with Citrus Vinaigrette (GF/V)
Quinoa Salad with Carrots, Radishes, Watermelon Radishes, Toasted Coconuts
and Gluten Free Asian Dressing (GF/V)

Sweet Endings

Assorted Desserts including Gluten Free Options

GF = Gluten Free, V = Vegetarian