

Sunday, April 9, 10am-3pm \$75 per person \$29 per Child 3yrs-10yrs

(18% gratuity will be added to parties of 6 or more)

Brunch Items

Shaved Black Forest Ham Benedict
Scrambled Egg, Crispy Smoked Bacon & Breakfast Sausage
Roasted Brunch Potato with Peppers & Caramelized Onions
Buttermilk Waffles, French Toast Oatmeal with Assorted Toppings
Yogurt Parfaits, Fruit Smoothies
Assorted Pastries & Breads

Made to Order Omelet Station

Smoked Ham, Bacon, Sausage, Chorizo, Shrimp Tomatoes, Mushrooms, Bell Peppers, Asparagus Spinach, Broccoli, Green Onions & Cheddar Cheese

Garden Salad Bar

Mixed Greens, Crispy Romaine, Cucumber, Cherry Tomato, Julienne Carrots, Parmesan Cheese with Caesar Dressing & Italian Dressing Quinoa, Potato Salad, Cucumber Salad, Roasted Vegetable

Carving Station

Prime Rib, New York Strip, Tri-tip, Au Jus with Creamy Horseradish Oven Roasted Turkey Breast with Mushroom Gravy

Specialty Lunch

Baked Alaskan Cod, Herb Cream Sauce Seafood Paella Blackened Chicken Sautéed Spring Vegetables Baked Macaroni & Mashed Potatoes

Dessert Station

Assorted Display of Mini Desserts, Bread Pudding Fruit Tarts, Chocolate Fountain & Sliced Fruit

Mimosa Bar Available for Purchase

A selection of sparkling wines by the glass or bottle are available. Personalize your bubbles with tropical & berry flavors at the Mimosa Bar!

