



EASTER BRUNCH



COLD SIDE

Spinach salad with strawberries, candied pecans, goat cheese and lemon poppy seed dressing

Carrot salad with golden raisins, walnuts and sweet ranch

Barley wheat salad with arugula, sunflower seeds, cucumbers and blueberries

Sliced fruit with fresh berries and honey vanilla Greek yogurt

Chilled seafood and raw bar to include:

Poached jumbo shrimp, snow crab, ceviche and oysters
served with mignonette and cocktail sauce

HOT & SAVORY

Roasted garlic chicken

Mahi with mango chutney

Broccoli casserole

Garlic cheddar mash

Honey glazed baby carrots with peas and serrano ham

Roasted asparagus

Golden baked mac and cheese

CHEF'S CARVING STATION

Leg of lamb with fresh tzatziki sauce

Prime rib with au jus and creamy horseradish

Pork loin with bourbon apple butter

BREAKFAST

Chef prepared omelets with our favorite toppings

Fluffy buttermilk pancakes with blueberry syrup

Steel cut oats with cinnamon and brown sugar

Assorted breakfast cereals and granola

Scrambled eggs with melted cheese and chives

Southern style biscuits with hearty sausage gravy

Apple wood smoked bacon and pork sausage links

Cinnamon croissant bread pudding

Fresh baked muffins and pastries

CHEF'S DESSERTS

Red velvet cake

Carrot cake

Cream brulee cheesecake

Fresh cookies

Adults: \$60 / Children (7-12): \$25 / Children 6 & Under: FREE

Prices do not include tax or gratuity.