

Easter Brunch Buffet

SUNDAY, APRIL 16TH
10AM-3PM

ADULTS: \$44.95 | KIDS 9-13: \$21.00

Regular Breakfast: 7-9am | Dinner: 3-7pm | Lounge Menu Available: 2-7pm

BRUNCH SPECIALS

Caramelized Onion, Bacon and Spinach Tarts

Curry Chicken Salad Mini Croissant Sandwiches
with walnuts and grapes

Breakfast Parfaits
filled with blue berries, raspberries, strawberries,
vanilla yogurt and granola

Fresh Fruit Platter
with watermelon, honeydew, assorted
berries and grapes

Fresh baked Danishes, Scones and Muffins

OMELETTE STATION

Make your own omelette from
a large array of fillings.

SEAFOOD

Alaskan King Crab Leg
with drawn butter and lemon wedges

Citrus Poached Shrimp
with traditional cocktail sauce

Smoked Salmon
with capers, dill cream cheese and bagels

TRADITIONAL FAVORITES

Eggs Benedict

Country Potatoes

Applewood Smoked Bacon and Sausage

Brioche French Toast
with maple syrup

Cream Cheese Blintzes
topped with cherry and blueberry compote

CARVING STATION

Slow Roasted Prime Rib
with au jus, horseradish and salsa

Pineapple Glazed Ham
with sweet chili honey mustard sauce

Roasted Leg of Lamb
with mint jelly

SALADS

Asparagus and Potato Salad
with hazelnut vinaigrette

Broccoli and Apple Salad
with cranberries, candied pecans and
creamy lemon dressing

Chinese Chicken and Cashew Salad

DESSERTS

Assorted Cupcakes

Macrons

Chocolate Dipped Strawberries

Chocolate Eclairs

Miniature Lemon Meringue Bars

Cheesecake Pops

Carrot Cake Bites