

# Easter Champagne Brunch

SUNDAY, APRIL 21 | 10:30 AM - 3:00 PM

## Soup

Roasted Beet and Radish Soup

## Salads

Mix Green Salad & Assorted Dressings  
Baby Spinach, Sliced Mushrooms, & Warm Bacon Vinaigrette  
Traditional Caesar, Parmesan, & Croutons

## Composed Salads

Citrus, Celery, and Goat Cheese Salad  
Fruit Salad, Cranberry Yogurt & Toffee Pecans  
Deviled Eggs & Bacon Lardons  
Polenta Cakes & Caramelized Onions

## Fruit Display

Seasonal Fruit Assortment

## Charcuterie Display

Cheese, Meats, & Crackers

## Seafood Display

Smoked Salmon  
Capers, Diced Tomatoes & Onions  
Bagels & Cream Cheese  
Shrimp Cocktail  
Oysters on the Half Shell  
Cocktail Sauce & Lemon Wedges  
Crab Legs

## Carved

Prime Rib, Horseradish, & Au Jus  
Bourbon Maple Brown Sugar Glazed Pit Ham & Apple Chutney

## Price for Brunch

Adults 58 | Children 26

## Breakfast Display

Scrambled Eggs  
Bacon and Sausage  
Country Potatoes  
Cinnamon Rolls  
French Toast Bake  
Apple Fritter  
Biscuit and Gravy

## Eggs Benedict & Omelet Station

Eggs Benedict  
Assorted Omelet Condiments

## Waffle Station

Waffles, Whipped Cream, Butter, & Syrups

## Entrée

Honey Balsamic Marinated Beef Medallion & Jasmine Rice  
Grilled Chicken Breast, Creamy Pesto Alfredo, & Spaghetti Squash  
Honey Dijon Rubbed Pork Loin and Roasted Potatoes  
Grilled Mahi Mahi & Spiced Pineapple Chutney

## Sides

Lemon-Dressed Vegetable Medley  
Green Bean & Crispy Onions Casserole  
Bacon & Garlic Whipped Potatoes

## Dessert

Blueberry Chocolate Chip Bread Pudding  
Assorted Danish and Muffins  
Chefs Assorted Desserts  
Chocolate Fondue  
Assorted Fruits & Cakes

## Flambé Station

Bananas Foster  
Cherries Jubilee Served on Vanilla Ice Cream

