



EASTER

SUNDAY BRUNCH BUFFET

April 5TH 9AM - 3PM

Adults \$49.95 | Kids 12 & under \$14.95

FRESH

- Selection of Breakfast Pastries
- Poached Shrimp – cocktail sauce, lemon
- Fresh Sliced Seasonal Fruit
- Roasted Beet Salad – mixed spring greens, goat cheese, hazelnuts, pomegranate vinaigrette
- Blistered Green Beans – lemon vinaigrette, slivered almond
- Traditional Eggs Benedict – focaccia, Canadian bacon, hollandaise
- Chilaquiles – corn chips, salsa, peppers, onion, cotija, cheddar cheese, guacamole, cilantro
- Scrambled Eggs – cheddar cheese and chives
- Bacon and Sausage
- Brunch Potatoes
- Biscuits & Country Pork Gravy
- Penne Pasta – zucchini, confit tomato, parmesan
- Baked Salmon – NF caper cream sauce

CARVING STATION

- Carved Herb Roasted Prime Rib – horseradish cream, jus
- Honey Glazed Ham

DESSERT BAR

- Fudge bites
- Berry Tartlets
- Mini cheesecake bites

BEVERAGES

SODA & SPECIALTY DRINKS

Pepsi, Diet Pepsi, Starry, Root Beer, Dr Pepper, Mtn Dew – 3
Steelhead Root Beer, Bedford's Ginger Beer – 5

JUICE & MILK

Juice – 4
orange, cranberry, grapefruit, pineapple, apple cider, lemonade
Milk – 3
white or chocolate

ESPRESSO / COFFEE / TEA

Espresso, Cappuccino, Latte – 5
sub almond or oat milk +1

Coffee – 4

Hot or Iced Tea – 3

BOTTLED WATER

San Pellegrino – 5