



## Easter Champagne Brunch

Sunday, April 12, 2020

10am – 3pm

\$49 Adults, \$26 Children under 12, Free 3 and under

### **Omelet Station**

*Ham, Bacon, Pepper, Mushroom, Tomato, Onion, Spinach, Cheese, Salsa*

### **Eggs Benedict**

Smoked Bacon & Country Sausage

### **Crepe Station**

*Tropical Fruits Sautéed with Cinnamon Compound butter*

### **Belgium Waffle**

*Maple Syrup*

### **Bagel Bar**

*Cream Cheese, Smoked Salmon & Capers*

### **Assorted Pastries and Muffins**

\*\*\*

### **Fresh Jumbo Shrimp and Crab Legs**

*Homemade Cocktail Sauce*

\*\*\*

### **Salads**

Sesame Seaweed, Tomato Feta Greek,  
Red Quinoa & Sweet Potato, Hearts of Romaine Caesar

\*\*\*

### **Buttermilk Herb Chicken**

*Roasted Parsley, Garlic, Olive Oil*

### **Ancho Chili Blackened Salmon**

with a lime chive sauce

### **Parmesan Cheese Yukon potatoes, grilled vegies**

Honey, Balsamic

\*\*\*

### **Carving Station**

#### **Honey Baked Ham**

*Whole Grain Mustard Sauce*

#### **Baron of Beef**

*Au Jus and creamy horseradish*

\*\*\*

### **Desserts**

*Assorted Cakes & Mini Desserts*

Brunch includes coffee station, orange juice, and champagne

**Reservation Required \*\*\*\* Please Call 805-968-6400 Ext. 3**