



Easter Brunch

SUNDAY, APRIL 1, 2018

10:30 am–1:30 pm

Easter Brunch Buffet from Tasty Starters to a Sweet Finale!

SALADS & APPETIZERS

Garden Fresh Lettuce, Fresh Vegetables (tomatoes, onions, cucumbers, broccoli, mushrooms, black olives)
Ranch, French, Bleu Cheese & Poppyseed Vinaigrette Dressing
Fresh Fruit Display (pineapple, honey dew, cantaloupe, watermelon)
Shrimp Cocktail
Italian Pasta Salad
Cheese and Cracker Display
Assorted Pastries / Danishes, Carmel Rolls, Crème Puffs, Muffins
Fresh Baked Rolls & Butter

FEATURED ENTREES

Chef Carved Prime Rib (M)
Pineapple Glazed Sliced Ham
Bacon Egg Bake
Scrambled Eggs
French Toast with Maple Syrup
American Fries
Smoked Gouda Mac N Cheese
Sausage Links
Herb Roasted Chicken
Pub Fish with lemon & tarter
Green Beans
Biscuits & Gravy

DESSERT SELECTIONS

Assorted Cheese Cakes, Chocolate Mousse, Summer Berry Cake, Lemon Meringue Pie
Chocolate Decadent Cake, Strawberry Shortcake

Adults: \$22.95 • Kids 5–12: \$11.95 • Kids 4 & under: Free

Tax and gratuity not included.

Call Carrie today to make your reservation! 218-825-2722