



# *Easter Brunch*

SUNDAY, APRIL 21, 2019

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  
Waldorf Salad  
Cheese and Cracker Display  
Assorted Pastries / Danishes, Crème Puffs, Muffins  
Fresh Baked Rolls & Butter

## FEATURED ENTREES

Chef Carved Prime Rib (M)  
Pineapple Glazed Sliced Ham  
Denver Egg Bake  
Scrambled Eggs  
French Toast with Maple Syrup  
American Fries  
Smoked Gouda Mac N Cheese  
Bacon & Sausage Patties  
Herb Roasted Chicken  
Pub Fish with lemon & tarter  
Cali Blend  
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***

