

🌞 Easter Menu, Sunday March 31 🌂

7-11am (Regular Breakfast Menu) • 11am - 8pm Buffet + Bar Menu (\$65/Guest) 11am - 8pm Kids Menu (\$25/Guest) • Call (520) 398-3515 to make reservations

11am - 2pm

Omelet Station

Peppers, Onions, Mushrooms, Ham, Tomato, Baby Spinach, Tillamook Cheddar, Gruyere

Bacon & Sausage Links French Toast Assorted Danish, Breakfast Breads

11am - 8pm (last seating 6pm)

Salad Bar

Baby Green & Chopped Romaine, Cherry Heirloom Tomatoes, Cucumbers, Shaved Red Onions, Green Onions, Pepitas, Bacon Bits, Cheddar, White Balsamic Vinaigrette & Ranch

Creste Di Gallo Pasta Salad

Artisan Cheese

Sweet Peas, Ham, Hard Boiled Egg

Pepper Jack, Jarlsberg Swiss, Beehive Seahive Cheddar, Beemster Gouda

Fresh Fruits & Seasonal Berry Bowl

Seafood Display

Poached Prawns with Guajillo Chili Cocktail Sauce, Smoked Salmon with Red Onions, Capers, & Crème Fraiche, Crab and Artichoke Dip with Crostini

Carving Station

Roasted Leg of Lamb Blackberry-mint Demi-glace, Apricot Honey Mostarda glazed Pork Loin

Spinach, Tomato, Ricotta Quiche Salmon Puttanesca Mashed Potatoes Baby Carrots Brussel Sprouts

Dessert Table

Apple Crumble, Carrot Cake, Chocolate Espresso Brownie, New York Cheese Cake with Berry Compote

2pm - 6pm

Grilled Top Sirloin Mushroom Robert Sace Chicken Veronique

Other Easter Festivities

Easter Egg Hunt Included With Brunch • Ages 2-13 • 10am & 1pm start time Easter Bunny Appearance • Family Photographer