



Easter Breakfast Buffet

Sunday, March 31st | 6:30 AM – 2 PM

FRESHLY BAKED

House Baked Yeast Rolls, Breakfast Danish and Pastries, and Assorted Muffins
Fruit Preserves, Peanut Butter, Honey, and Nutella

OMELET STATION

Chef Crafted Omelets and Whole Shell Eggs Cooked to Your Liking
with Selection of Vegetables, Cheeses, and Meats

SALAD GARDEN

Mixed Field Greens, Romaine, Tomato, Cucumber, Bell Pepper, Carrot, Corn, Black Olives, Garlic
Croutons, Dried Fruits and Nuts, served with House Made Salad Dressings and Vinaigrettes

HOT SELECTION

Chicken and Waffles, Sliced Honey Baked Ham,
Crispy Smoked Bacon, Breakfast Sausage,
Blackened Shrimp with Yellow Grits and Tomato Gravy,
Hashbrown Casserole, Honey Glazed Rainbow Carrots
Oven Roasted Asparagus, Mashed Potatoes, Wild Rice Pilaf
Bananas Foster French Toast

KIDS CORNER

Fluffy Scrambled Eggs
Chicken Tenders, served with Honey Mustard and Barbeque,
Carrots and Celery with Ranch Dip, Mixed Fruit Salad,
Macaroni & Cheese, Tater Tots

DESSERT

Mini Brown Butter Apple Pies
Strawberry Rhubarb Crisp
Chocolate Mousse Raspberry Cups
Carrot Cake with Spiced Cream Cheese Frosting
Biscoff Salted Caramel Tres Leches Jars
Seasonal Sliced Fruits and Fresh Berries

\$50++ per Adult | \$20++ per Child (Ages 6-12) Complimentary for Children 5 and Under

**Taxes and 24% Gratuity not included in price.*