



Easter Brunch

April 12, 2009

Serving from 11am – 4pm in the Crystal Center

Buffet only

Reservations required, ext. 6050

Carving Station

Prime rib of beef with rosemary jus lie and horseradish aioli
Brown sugar and stone-ground mustard glazed ham

Omelet & Waffle Station

Variety of omelets made to your specifications
Belgian waffles with fresh berries, whipped cream, fruit preserves, and maple syrup

Garde Manger

Strawberry and cream cheese crêpes
Specialty salad bar with fresh seasonal greens, toppings, and dressings
Seasonal fresh fruit and berries
Imported and domestic cheeses with assorted crackers
Fresh pastries, croissants, muffins, and fruit and specialty breads

Entrées

Banana-walnut pancakes
Bacon & sausage
Eggs Benedict
Scrambled eggs over crisp potato hash with bacon, ham, and colby cheese
Grilled chicken and wild mushroom cream sauce
Lemon-broiled tilapia
Potato gratin with Gruyère and fresh thyme
Steamed asparagus

Dessert Station

An assortment of your favorite decadent desserts including
miniature cheesecakes, chocolates, cream puffs, cakes, and Easter egg cookies

Also, Mimosas and a full Bloody Mary Bar...
come see all the ways you can be served this special brunch favorite.

Adults \$21.95 • Seniors \$15.95 • Kids 7-12 \$9.95 • Kids 6 & under \$5.95