EASTER BRUNCH
April 21, 2019

OMELET BAR
onion, tomato, spinach, mushrooms, chorizo, ham, bacon, asparagus, jalapeno, bay shrimp, white cheddar, cotija, egg whites, whole eggs, egg beaters

CARVING STATION
oven roasted turkey breast + goat cheese potatoes au gratin, honey baked ham + spinach ricotta ravioli, brandied mushroom cream sauce

TACO BAR
lime roasted shrimp, pork chile verde, grilled carne asada, corn tortilla, flour tortilla, shredded cabbage, sliced radish, sour cream, jalapeno, salsa verde, chipotle salsa, cotija, guacamole

ACAI BOWL STATION
Sliced banana, granola, honey, blue berries, strawberries, toasted coconut, chia seed, sliced almonds, pineapple

BENEDICTS
(place your order with our server)
classic
southwest w/ chipotle hollandaise
veggie w/ pesto hollandaise
eggs your way also available

HOT ITEMS
bacon, pork sausage, chicken apple sausage, chilaquiles verdes, quinoa + roasted veggies, rosemary red potatoes
crispy chorizo potatoes + peppers, scrambled eggs, spanish rice, pancakes, waffles, turkey and brie quiche, biscuits and gravy, cinnamon rolls, apple crisp, monkey bread pudding

whipped butter, fresh whipped cream, strawberry compote, chocolate chips

COLD ITEMS
sliced lox, tomato mozzarella salad, basil pesto salad, chia seed vegan pudding, greek yogurt, mixed melon salad, sliced watermelon, whole fruits, mixed berries, whipped cream, cream cheese

BREAD AND PASTRIES
white bread, wheat bread, mini bagels, english muffins, croissants, chocolate croissants, apple danish, lemon pound cake, poppy seed muffins, blueberry muffins, assorted jellies, honey, whipped butter

$68 per person
$30 for children ages 4-10