



Easter Brunch Buffet Style

11-2pm

Chef Carved Grilled Beef Tenderloin and Smoked Ham
*Brioche rolls, horseradish cream, Sierra Nevada stout demi
golden raisin chutney*

Trotolo Pasta and Shrimp Saute
Spring english peas, baby Vidalia onion, Meyer lemon sauce

Beef Short Rib and Spinach Benedict
Brioche, béarnaise sauce

Chicken and Chorizo Paella
Saffron rice, sweet onion, piquillo peppers

Chefs potato dish
Eggs and Omelettes made to order

Assorted fruit platter

NY style bagels

Dessert Table

Adults \$28, children 3-10 \$12, kids younger free
Includes one Bloody Mary or Mimosa



Bloody Mary Bar

\$ 9 Bloody Mary

House Vodka

Garnish Options

Pickled Vegetables

Pickled Asparagus
Pepperoncini
Capers
Cocktail Onions

Fresh Vegetables

Cucumber Wheels
Cornichons
Cherry Tomatoes
Hearts of Celery
Carrots
Bell Pepper Strips

Citrus

Lemon & Limes

Seafood

Jumbo Shrimp Cocktail
\$1 each

Rims

Himalayan Pink Sea Salt
Kosher Salt
Old Bay

Spices

Celery Salt
Curry Powder
Anise
Salt & Pepper
Dijon Mustard
Assorted Hot Sauces

Odd & Ends

Spanish Queen Olives
Horseradish
White Anchovies

Served in 22 oz Glass