Easter Sunday Champagne Brunch

Seatings: 11 and 11:30am, 1:15 and 1:45pm, Final Seating 3:30pm (Limit of 2 hours per reservation)

BREAKFAST ITEMS
Assorted Fresh Bread
Mini Muffins/Mini Bagels with Cream Cheese/Jelly/Butter
French Toast with Powered Sugar/Cinnamon
Breakfast Sausage/Bacon/Home Fries
Freshly Made Omelet, Build your own Omelet
American/Cheddar/Goat Cheese/Spinach/Peppers/Bacon/Onion
Fresh Pancake Station with Banana, Blueberry & Chocolate Chips

LUNCH ITEMS
Cheese Ravioli in Lobster Sauce/Penne Pesto with Grilled Chicken
Chicken Francaise/Chef’s Fish of the Day
Roasted Red Potatoes/Mixed Vegetables

SALAD STATION
House Salad/Caesar Salad
Roasted Beets/Goat Cheese/Toasted Walnuts
Shrimp Cocktail/Chilled Seafood Platter
Cold Pasta Salad

CARVING STATION
Smoked Brisket/Rice & Beans
Roast Top Round of Beef Au Jus
Baked Virginia Ham/Roasted Spring Lamb

SOUP OF THE DAY

DESSERT
Chef’s Dessert Table
Chocolate Cake/Cheese Cake/Fried Twinkies/Edible Cookie Dough
Fruit Platter/Ice Cream Bar for Kids

UNLIMITED BEVERAGES
Mimosa/Bloody Mary/Draft Bud Light Beer/Wine
Tea/Coffee/Soda

$39.95 per person with unlimited beverages
$29.95 per person with alcoholic free beverage/Kids $13.95
Tax & Gratuity will be added to all checks

$3 Espresso, Cappuccino, Latte
(Gratuity added to Parties of 6 or more....20%)
Sorry... No Food May be taken to Go
Note: Food items subject to change pending seasonal availability