



SUNDAY, APRIL 9 • 10AM - 4PM

FRITTATA

Egg Whites, Spinach, Mushrooms, Asparagus, Scallion, Feta
Whole Egg, Black Forrest Ham, Chorizo, Bacon, Onion, Cheddar

INDIVIDUAL EGGS BENEDICT

Black Forest Ham, Spinach, Tomato, Hollandaise

BREAKFAST POTATO HASH

Caramelized Onion, Blistered Tomato, BBQ Spice, Scallions

SMOKED SALMON PLATTER

Capers, Lemon, Pickled Onion

DEVEILED EGGS

Bacon, Pickled Onion, Ancho Chili Powder

CARVING STATION

Roasted Garlic & Black Pepper Honey Glazed Ham
Garlic & Herb Crusted Tri Tip Beef
Horseradish Cream Sauce, French Onion Jus

SCALLOPED POTATO

Fried Onion, Parsley

MUSTARD GLAZED CARROTS

GRILLED ASPARAGUS

CHILI GARLIC BROCCOLINI

FRUIT & BERRIES DISPLAY

BREAKFAST BREADS & PASTRIES

APPLEWOOD SMOKED BACON

CHICKEN & APPLE SAUSAGE

BUILD-YOUR-OWN CUPCAKE

Vanilla & Chocolate Frosting

Sprinkles, Oreo Crumbs, Graham Cracker

Chocolate Caramel & Raspberry Sauces

DULCE DE LECHE LAYERED

BROWNIES & BLONDIES

RICE CRISPY TREATS

Toasted Marshmallow Fluff, Marshmallow Glaze, Coconut

\$49 PER PERSON

\$24 FOR KIDS 5-12 • COMPLIMENTARY FOR UNDER 5