



**Easter Brunch**  
**Sunday, April 16, 2017**  
**Served from 9:00 am - 2:00 pm**

A Carving Station Featuring Slow Roasted Prime Rib of Beef and Honey Baked Ham accompanied by Chef's Selection of Starch and Vegetables.

A Made-to-Order Egg Station with all the additions to create your favorite omelet, accompanied by Country Sausage, Bacon and Hash Brown Potatoes.

A Waffle station with Fresh Sliced Strawberries and House made Whipped Cream as well as Warm Maple Syrup and Whipped Butter

Fresh Baked Breads and Breakfast Pastries

Gulf Shrimp on Ice with a Classic Horseradish Cocktail sauce

Fresh Salads, Sliced Seasonal Fruits along with Imported and Domestic Cheese Display

Assorted French Desserts from the Paris Hotel

Coffee, Teas, Assorted Juices, and Soft Drinks

**\$38.00 Per Person\***

Includes (1) Complimentary Champagne or Mimosa

**\$12.00 Per Child 3 - 12 years\***

*\*tax & gratuity are additional*

Reservations not required, but strongly recommended  
For reservations, call Janelas Restaurant & Bar (702) 777-2467  
or email Jake Hawken, F&B Manager @ [jhawken@caesars.com](mailto:jhawken@caesars.com)