

# Easter Brunch Buffet

sunday, april 16th | 10am to 2pm | reservations required, 402.434.5118

## BREAKFAST

- egg, sausage and pepper bread pudding
- egg, spinach and mushroom bread pudding
- smoked bacon strips
- maple sausage links
- fresh fruit with toasted marshmallow cream cheese dip

## STARTERS & SALADS

- lox and dill cream cheese on cucumber rounds
- roasted tomato and goat cheese tartlets
- vegetable spring rolls with honey sriracha sauce
- garlic and herb shrimp cocktail
- antipasti platters with house-baked lahvosh
- pea and ricotta pasta salad
- caesar salad
- power blend vegetables with toasted walnuts in citrus herb vinaigrette

## ENTREES & CARVING BOARD

- prime rib carving board with horseradish sauce and au jus
- pineapple and jalapeno ham
- roasted turkey breast with cranberry and orange relish

## SIDES

- french onion potato hash
- scalloped potatoes
- green bean casserole
- herbed butter succotash
- rolls with butter

## CHILDREN'S CORNER

- sausage and pancake bites with maple syrup
- macaroni and cheese
- chicken nuggets
- rice crispy treats

## DESSERTS

- lemon bars
- gourmet filled and regular cupcakes
- strawberry rhubarb bars
- banana bread
- coffee cake
- assorted mousse shots
- blueberry lavender cheesecake
- chef's seasonal scones
- cinnamon roll cake pops
- assorted mini muffins
- plus more!

## PRICING

- \$27.95 adults
- \$24.95 seniors/military (id required)
- \$10.95 children 5-12
- free for kids 4 and under
- balloon creations with Shades the Clown
- and the Easter Bunny will be hopping around!

