



Easter Brunch Grand Buffet

Sunday, April 21, 11am - 3pm

SALAD & APPS

BABY MIXED GREENS + BLUE CHEESE + CRUSHED MACADAMIA NUT + RED CHILE CROUTONS
LEMON BASIL VINAIGRETTE | BRUNCH FRUIT SALAD | CREAM CHEESE GREEN CHILE DEVILED EGGS
CARROT PINEAPPLE CRAISIN SLAW | QUINOA PESTO SALAD | ARTISAN CHEESE DISPLAY

RISE AND SHINE

FETA ASPARAGUS FRITTATA | BISCUIT AND CHORIZO GRAVY
BLUE CORN PANCAKES + MAPLE SYRUP | BREAKFAST POTATOES
THICK SLICED SMOKED BACON | PORK SAUSAGE LINKS
BERRY PARFAITS | SLICED FRUIT DISPLAY + SHAVED COCONUT

ENTRÉES AND SIDES

AGAVE SYRUP ROASTED CARROTS
CREAMY POLENTA + RIGATONI CHICKEN FIRE ROASTED TOMATO SAUCE
GREEN CHILAQUILES AND MAIZ QUESO FRESCO
SNAPPER MANGO RELISH | STRIP STEAK CREMA DEMI

KIDS' TABLE

"EASTER EGG" SURPRISE
MARSHMALLOW BARK | BABY CARROTS
MAC & CHEESE | FRIES | CHICKEN FINGERS

CARVING STATION

HAM | PRIME RIB | CREMA HORSERADISH | ORANGE CRANBERRY SAUCE | MUSTARD

SWEETS

PEEPS | PASTEL MERINGUES | SWEET BREAKFAST PASTRY DISPLAY | MACAROONS

\$45 per adult and \$18 per child, Plus Tax & Gratuity

PLEASE CALL FOR RESERVATIONS 505.995.4570

MENU SUBJECT TO CHANGE.