



Presents
Easter Sunday Brunch
Sunday, April 4, 2010



Red Rock Springs Farmers Market Fresh Fruit Palm Tree
Caesar Salad
Sliced Tomato and Fresh Mozzarella drizzled with Extra Virgin Olive Oil
Pasta Primavera Salad
Fresh Field Greens with Assorted Dressings
Deviled Eggs
Ambrosia Salad



Home Style Belgium Waffle Station with Assorted Fruit Toppings
Omelet Station



Maryland Spiced Peel & Eat Shrimp
Seafood Sautee Station
Featuring:
Shrimp Scampi
Bay Scallops
Couscous



Ratatouille
Rosemary Oven Roasted Potatoes



Pizzagaina-Italian Easter Pie
Lemon and Herb Roasted Chicken
Carving Station
Featuring:
Basil and Garlic Stuffed Leg of Lamb
Roasted Baron of Beef
Bourbon Peach Glazed Pit Ham
Freshly Baked Assorted Rolls & Breads



Dessert Station
Holiday Dessert selections prepared by our Pastry Chef

Thirty-Five Dollars per person
Fifteen dollars children Five to Twelve
Children under five Complimentary
Presented By
Chef De Cuisine Jedidiah Jones

Seating times begin at 10:00 a.m.
Please call 928-282-0189 for Reservations
160 Portal Lane, Adjacent to Tlaquepaque