



Sunday Brunch 11/24

Your Brunch experience will start off with complimentary champagne & caramel rolls

APPETIZER

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Classic Caesar Salad

chopped romaine, croutons, and parmesan cheese

Creamsicle Smoothie

orange, banana, and cashews

Hereford Beef Slider

with a pickle and bacon jam on brioche bun

BREAKFAST

Denver Omelet GF

ham, peppers, onions, and cheese served with breakfast potatoes and fruit

Eggs Benedict

English muffin, Canadian bacon, poached egg with hollandaise and breakfast potatoes

Banana Bread French Toast

topped with caramel and candied walnuts. served with real maple syrup and fresh fruit

Wheatberry Breakfast Bowl

bananas, berries, and yogurt

ENTREES

SERVED W/ VEGETABLE & STARCH (CHEF'S CHOICE)

Carved New York Strip GF

served with borderlaise sauce and au gratin potatoes

Chicken Parmesan

parmesan breaded chicken breast topped with red sauce and mozzarella.
Served with linguini

Garlic Parmesan Shrimp Skewer

served with linguini

BBQ Ribs GF

tender bbq baby back ribs served with au gratin potatoes

Shepards Pie

ground beef and vegetables in a rich beef gravy, topped with crispy tater tots

Butternut Squash Risotto

roasted butternut squash, creamy marscapone, and brown sugar risotto

DESSERTS

each person will get one of each:

Fruit Tart, White Chocolate Pumpkin Mousse Croustade, Chocolate Coconut Cream Candy