

Easter Champagne Sunday Brunch

Sunday April 4, 2010 • 11:00am to 1:30pm

Le Petit Dejeuner

Classic Eggs Benedict with Canadian Bacon and Hollandaise Sauce
Hash Browns, Bacon and Sausage
Artichoke Quiche with Sundried Tomatoes
Omelet Station

Le Froid

Bib Lettuce folded Crab Louis
Marinated Mozzarella with Steak Tomato
Giant Shrimp with Cocktail Sauce and Marinated Crab Fingers
Scottish Smoked Salmon and Condiment
Fresh Fruit and Berries with Crème Fraiche
Cold Display of Baked Salmon with Devil Eggs
Fresh Greens with Vinaigrettes and Dressings

Le Chaud

Shrimp Mousse stuffed Halibut Beurre Blanc
Italian Chicken Piccata with Artichoke and Capers
Duck à L'Orange à ma Façon
Potatoes Forestiere
Spring White and Green Asparagus, Young Baby Carrots
French Green Beans

Les Viandes à Découper

Chairman Reserve Slow Oven Roasted Prime Rib
Herbs de Provence Roasted Leg of Lamb

Les Enfants

Scrambled Eggs and Bacon
Pancakes and Waffles
Chicken Tenders, Macaroni and Cheese and Potato Tots

Le Pain

Artisan Bread Display with Flavored Butter

Les Desserts

Chocolate Mousse Cake and Coconut Cake
Key Lime Pie and Mini Cookies
Apple Pie and Carrot Cake
Pecan Pie and German Chocolate Cake
Warm Vanilla Croissant Pudding
Banana Foster with Blue Bell Vanilla Ice Cream

31.95 ++ per person • Children 5 – 12 \$14.95 ++ • Children 4 and under dine with our compliments
Advance reservations 979.776.0133 • 50% cancellation policy in effect after 5pm on April 2nd

Easter Egg Hunt



Kid's Easter Brunch, Activities and Egg Hunt

Sunday, April 4th during the Easter Champagne Brunch

Come have your picture taken with the Easter Bunny

Dine on the Kid's Brunch Buffet

Prepare crafts and participate in activities while your parents dine next door

Easter Egg Hunt to follow at 1:30 pm

Reservations Required

Hop on over and remember to bring your Easter Basket