

# Celebrate EASTER.

**Sunday, March 31**

Please call for reservations | 361.886.3525

## Bayfront Breakfast Bar

Made to order omelets with assorted fillings and fresh salsas  
Eggs Benedict  
Roast poblano quiche  
Crepe Station with assorted fillings and sauces  
Applewood smoked bacon, all natural sausage links  
Seasoned Potatoes O'Brien  
Assorted breakfast breads and pastries

## Carving Stations

Vermont maple glazed ham  
Roast prime rib  
Herbed leg of lamb  
*Horseradish cream, assorted mustards, and traditional accompaniments*

## Desserts

Sticky pecan bars, panna cotta spheres, tres leches bites  
Assorted cookies, brownies, blondies, macarons, cupcakes  
Cheesecake bites, fruit tartlets, white and dark chocolate truffles, miniature eclairs and cream puffs, individual trifles, donut wall, and assorted holiday surprises

## Garde Manger

Displays of regional and tropical sliced fresh fruits, crudité's, and international cheeses  
Boiled peel and eat shrimp with remoulade and cocktail sauces  
Assorted Deviled Eggs  
Whole Poached Salmon in Aspic  
Assorted Composed Salads to Include:  
Pickled Watermelon Kiwi Salad, Waldorf Salad, Sweet Pea Salad, Chef's Garden Greens

## Buffet

Roast chicken breast with habanero maple bacon jam  
Raspberry chipotle seared swordfish  
Shrimp diablo  
Spring vegetable medley  
Maple bacon green beans  
Traditional mashed potatoes with brown gravy  
Chefs famous mac & cheese

**\$65++ Adults including Mimosas**

**\$30++ children 6-12**

**Complimentary for Children 5 & Under**

**Build your own Blood Mary Cocktail Bar – a la carte pricing**

**Seating Available Every Half Hour**

**From 10:30 a.m. To 1:00 p.m.**