

SUNDAY, APRIL 21, 2019

PLEASE CALL OUR EVENT HOTLINE FOR RESERVATIONS 210-699-5803

BREAKFAST ENTREES

Applewood Smoked Bacon Cilantro & Green Chili Sausage

Eggs Benedict with Canadian Bacon and Classic Hollandaise Corned Beef Hash

Belgian Waffles with Whipped Cream, Strawberry Compote & Maple Syrup

OMELET STATION

Cage-Free Eggs, Prepared with Your Choice of: Smoked Ham, Cheddar Cheese, Jack Cheese, Sliced Mushrooms, Diced Tomatoes, Diced Onions, Bell Peppers, Ground Sausage, and Crispy Bacon

Homemade Tomatillo & Ranchero Salsas

SEASONAL FRUIT

Display of Cantaloupe, Honeydew Melon, Pineapple, Watermelon, Fresh Seasonal Berries, Greek Yogurt and Honey

FRESH FROM THE OVEN

Warm Buttery Croissants & Fruit Danish
Homemade Blueberry, Chocolate, Banana Nut Muffins
Assortment of Gluten-Free Muffins and Bread
French Baguettes and Selection of Bagels
Flavored Butters, Cream Cheese and Country Style Preserves

CHEF PREPARED SALADS & CHEESE DISPLAY

Imported and Domestic Cheeses & Cured Meats
Served with Water Biscuits and Crackers
Array of Garden Greens Served with House-made Dressings and Vinaigrettes
Grapefruit, Endive, Figs, Little Gems, Sunflower Seeds, Fig Vinaigrette
Little Gems, Radicchio, Endive, Feta, Aleppo Honey Vinaigrette
Mango Coconut Quinoa Salad
Antipasto Salad

EASTER FAVORITES

Braised Beef Brisket, BBQ Sauce Chimichurri Chicken Seasonal Mixed Vegetables with Shallots & Fresh Herbs Loaded Mashed Potatoes Toasted Orzo, Pesto, Sun Dried Tomato, Spinach & Olives

CHEF CARVED-TO-ORDER

Garlic and Herb Prime Rib with Texas Whiskey au jus Salmon en Croute with Tomato, Mozzarella, Pesto Sauce and Mushrooms Wrapped in Puff Pastry

Local Artisan Breads and Rolls Sun Dried Tomato Pesto / Basil Pesto / Garlic Aioli / Harissa

SEAFOOD DISPLAY

Citrus Brined Shrimp, New Zealand Green Lip Mussels, Crab Claws, Cocktail Sauce and Spicy Sriracha Remoulade Smoked Salmon with Cucumbers, Capers, Red Onion, Egg

ITALIAN STATION

Three Cheese Pizza / Prosciutto & Arugula / Nutella & Strawberry Mini Meatball Subs Assorted Pastas & Ravioli Selection of Vegetables & Sauces

A SWEET FINISH

Mini Easter Favorites Chef's Selection of Gluten/Sugar-Free Delights Bananas Foster

BEVERAGES

Coffee, Tea, Soft Drinks, Milk, Mimosas and Champagne

SEATING EVERY 30 MINUTES BEGINNING AT 10:30AM / LAST SEATING AT 2:00 PM ADULTS \$60.00 / SENIORS (65+) AND UNIFORMED MILITARY \$52.00 CHILDREN \$25.00(6-12) / CHILDREN 5 AND UNDER COMPLIMENTARY

ABOVE PRICES DO NOT INCLUDE 24% SERVICE CHARGE AND 8.25% SALES TAX

