

# Grayhawk Easter Champagne Brunch

Sunday, April 17, 2022

Seating @ 10am & 12:30pm

## Salad Station

Garden Greens with Cherry Tomatoes, Carrots, Cucumbers, Onions, Blue Cheese, Black Olives and Garlic Herb Croutons  
Ranch and Ancho Balsamic Dressings

Bay Shrimp Pasta Salad with Baby Shells

Tomato and Buffalo Mozzarella Platters with Garlic Oil, Cracked Black Pepper, Basil and Balsamic Glaze

Basket of Assorted Breads, Whipped Butter

## Fish Station

❖ Honey Smoked Maplewood Salmon  
with Shallots, Capers, Egg Yolks, Egg Whites and Cream Cheese  
Assorted Mini Bagels

❖ Assorted Sushi Rolls and Nigiri, Soy Sauce, Pickled Ginger and Wasabi

❖ Chilled Peel-and-eat Shrimp on Ice, Cocktail Sauce, Lemon Wedges

## Soup Station

Navajo Corn Chowder with Fire Roasted Peppers

## Egg & Waffle Station

Create Your Own Eggs ... Over Easy, Omelets or Scrambled with Condiments of:

Honey Cured Ham, Mushrooms, Onions, Bacon Bits,  
Peppers, Pico di Gallo, Bay Shrimp, Herbs, Cheddar and Jack Cheese

Hickory Smoked Bacon and Sausage Patties

Plain Waffles (Cooked to Order)

Strawberries, Blackberries and Blueberries

Whipped Cream, Vermont Maple Syrup and Whipped Butter

## Carving Station

❖ Slow Roasted Prime Rib with Au Jus and Creamy Horseradish

❖ Honey Baked Ham with Honey Whole Grain Mustard

❖ Stuffed Leg of Lamb with Spinach and Jalapeno Bacon with Cilantro Chimichurri

## Chafing Dish Station

❖ Herb Parmesan Crusted Cod with Lemon Chive Cream

❖ Grilled Chicken Breast Stuffed with Boursin Cheese and Sundried Tomatoes, Asparagus and Garlic Cream Sauce

❖ Creamy Herb Polenta, Portobello Mushrooms and Roasted Pepper Relish

❖ Penne Pasta with Roasted Peppers, Italian Sausage, Fresh Herbs, Sun-dried Tomatoes, Spring Peas with Arugula Pesto

❖ Vegetable Medley

❖ Roasted Garlic and Herb Mashed Potatoes

## Fruits, Pastries & Desserts

Market Display of Fresh Fruits and Berries  
Baskets of Assorted Mini Muffins, Whipped Butter

Chef's Assorted Mini Desserts

Colored Easter Eggs and Assorted Jelly Beans

Coffee, Tea, Hot Chocolate, Milk, Orange, Tomato or Grapefruit Juice  
Champagne



Adults (13 and over): \$ 74.95+tax

Children 6-12 years of age: \$ 39.95+tax

Children 5 and under are complimentary