



WELCOME TO OUR EASTER CELEBRATION BUFFET

7:00am - 3:00pm | \$35 Per Person

MORNING CELEBRATION

Available 7:00am - 11:00am

CHEF CARVING STATION
TARNISHED TRUTH BOURBON
& MUSTARD GLAZED HAM
grilled pineapple relish,
whole grain mustard, warm brioche rolls

EGG & MORNING SPECIALTIES
SHAKSHUKA POACHED EGGS
spiced tomato and pepper sauce

SMOKED SALMON FRITTATA
baked eggs, smoked salmon,
swiss cheese, scallions

MINI DESSERT STATION
CHEF'S SELECTION OF
SEASONAL SWEETS & PASTRIES

COASTAL BRUNCH

Available 11:00am - 3:00pm

CHEF CARVING STATION
TARNISHED TRUTH BOURBON
& MUSTARD GLAZED HAM
grilled pineapple relish,
whole grain mustard, warm brioche rolls

MEDITERRANEAN KITCHEN
MEDITERRANEAN GRILLED CHICKEN
herbs, artichokes, kalamata olives,
tomato, lemon vinaigrette

HARISSA SEARED SALMON
asparagus tips, peppers,
roasted fingerling potatoes

SHAKSHUKA POACHED EGGS
spiced tomato and pepper sauce

SMOKED SALMON FRITTATA
baked eggs, smoked salmon,
swiss cheese, scallions

MINI DESSERT STATION
CHEF'S SELECTION OF
SEASONAL SWEETS & PASTRIES

FULL BUFFET MENU ITEMS

**CHEF-PREPARED OMELET
& EGGS TO ORDER**

FRESH-GRIDDLED PANCAKES

**COUNTRY PORK SAUSAGE & TURKEY
SAUSAGE LINKS**

APPLEWOOD SMOKED BACON

**COTTAGE FRIED TRI-COLOR
BREAKFAST POTATOES**

**STEEL CUT OATMEAL WITH
TRADITIONAL ACCOMPANIMENTS**

FRESH FRUIT & BERRIES

GREEK & STRAWBERRY YOGURT

ASSORTED BREAKFAST CEREALS

FRESH BAKED PASTRIES & MUFFINS

**FRESH BREWED
SEATTLE'S BEST COFFEE**

ASSORTED HOT TEAS

CHILLED JUICES & MILK

Please advise your server of any food allergies. *For parties of 6 or more, a standard 20% tip has been applied for your convenience. You may add an additional tip or adjust at your discretion.
All parties of 10 or more will receive one check at completion of the meal to ensure quality and timely service for our guests.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.