Easter Brunch

April 21, 2019

Champions Hot Table

Scrambled Eggs w/ Fresh Chives Shitake Bacon, Smoked Pear & Gouda Crepe Classic Hash Brown Potatoes Bacon & Sausage Airline Chicken w/ Lemon Butter Sauce Roasted Cauliflower & Grapes Waffles w/ Strawberry Sauce & Whip Cream

The Chef's Table

Egg Station w/ Slinger / Biscuit Bar B.Y.O. Eggs Benedict Choose from Tenderloin, Ham, Smoked Salmon w/ Flavored Hollandaise & More..

Champions Cold Display

Fruit Display w/ Artisan Cheeses Whole Poached Salmon Classic Shrimp Cocktail Assorted Tossed & Composed Salads Pastries, Danish, Muffins, Croissants Bagels and Flavored Cream Cheeses Whipped Sweet Butter and Fruit Preserves

Chef's Dessert Table

Crème Brulee Cakes, Pies & Easter Cookies

Brunch includes Juice Selection, Iced Tea, & Coffee

Price per person plus tax: Adults \$27.95 Children 6 to 12 \$13.95 Children five & under free

Bottomless Mimosa Bar: Variety of Juice Bases OR Bottomless Bloody Mary Bar: Variety of Mix-Ins All Inclusive: \$36.95