

Easter Day Brunch

FRONT RANGE BALLROOM BUFFET

SUNDAY APRIL 16, 2017 - 10:30 AM TO 2:30 PM

Cold Buffet Offerings:

- Living Garden Salad - Fresh Spring Mix with a wide array of toppings & house-made dressings
- Assorted rolls, breads & butters
 - Melon wedges with grapes & berries
- Sundried tomato & basil pesto pasta salad
- Grilled & chilled asparagus & pepper display with charred lemon vinaigrette
- Jumbo shrimp cocktail
- Duo of farm fresh deviled eggs classic & candied bacon
- International cheese display with assorted crackers & Italian salami

Hot Buffet Offerings:

- Carved to order - Brown sugar glazed ham & roasted prime rib of beef with creamy horseradish sauce & thyme jus
- Roasted leg of lamb, sliced & served with cornbread stuffing, natural jus & mint jelly
- Balsamic-honey glazed filet of salmon, green onion brown rice & lemon
- Chicken cordon Bleu- Breast of chicken wrapped in Swiss cheese & ham, served with a Dijon cream sauce
- Classic eggs Benedict with lemon chive hollandaise sauce
 - Medley of fresh vegetables
- Sour cream & chive mashed Yukon Gold potatoes
 - Creamy mac & cheese
 - Cheese blintz with fresh berries
- Made to order pancake and waffle station featuring:
 - Fresh blueberry or chocolate chip pancakes
 - Variety of toppings for waffles

Dessert Buffet Offerings:

- Strawberry shortcake
 - Cheesecake
- Chocolate toffee cake
- Carrot cake
- Mini Crème brûlée
- Macaroons
- Petit fours
- Warm chocolate croissant bread pudding with vanilla bean ice cream

Call for reservations at 970-593-6200

Adults \$48.95

Seniors (65+) \$39.95

Children (5-12) \$24.95

Kids under 4 eat free

Includes a glass of Champagne or Mimosa, Crafts for the kids & a Family photo with the Easter Bunny

6.5% sales tax and 18% service charge will be added