

GN MEMBER'S
Easter Brunch

SUNDAY, APRIL 5

SEATINGS 9:30-11:30AM OR 12:30-2:30PM | EASTER EGG HUNT 11:45AM
\$65++ ADULTS (11+) | \$25++ CHILDREN (4-10)
ADD MIMOSAS & BLOODY MARY'S +\$20

CARVING & ENTREE STATION - *chef attended*

Slow-Roasted Prime Rib - *chef carved*

Whole Herb Roasted Chicken - *chef carved*

Spring Pasta Primavera
*with seasonal vegetables, garlic, olive oil, fresh herbs,
finished tableside in a hollowed Parmesan wheel*

SALADS

Spring Mix Salad
*with spring mix greens, cherry tomatoes, shredded carrots,
red onion, cucumber*

Strawberry Spinach Salad
*with baby spinach, strawberries, candied pecans, goat
cheese, balsamic honey vinaigrette*

Cucumber Watermelon Salad
*with watermelon, cucumber, red onion, fresh mint, feta, lime
vinaigrette*

Pesto Rotini
*with tri-color rotini, roasted peppers, onion, zucchini, basil
pesto, parmesan*

BREAKFAST STATION

Chef-Attended Omelet Station
*with farm eggs with spinach, mushrooms, onions, tomatoes
bacon, breakfast sausage, cheddar cheese*

Scrambled Eggs

Herb-Roasted Breakfast Potatoes

Breakfast Sausage Links

Crispy Bacon

French Toast

SPECIALTY DISPLAYS

Seafood Display
with chilled shrimp, cocktail sauce, chilled crab legs, lemon

Meat & Cheese Grazing Table
with assorted cured meats, domestic & imported cheeses

Chef-selected Seasonal Fruits & Berries

KIDS' STATION

Grilled Cheese Bites

Tomato Soup Shooters

DESSERTS

Easter inspired Grazing Table

