

Easter

SUNDAY
APRIL 5
9 AM TO 3PM

BRUNCH

CHEF-ATTENDED STATIONS

HERB-CRUSTED BEEF TENDERLOIN
HONEY-GLAZED HAM

HOT BREAKFAST STATION

LOBSTER CHAMPAGNE BISCUITS & GRAVY
CARVER HAM EGGS BENEDICT
APPLEWOOD BACON & SAUSAGE
BREAKFAST POTATOES
FRENCH TOAST
MAPLE SYRUP- WHIPPED CREAM- CHOCOLATE CHIPS
SCRAMBLED EGGS

CHEF'S HOT SELECTIONS

SALMON CHIMICHURRI
BLACKENED SHRIMP PASTA
WILD MUSHROOM RISOTTO
SEASONAL VEGETABLES
SPINACH ARTICHOKE DIP WITH CHIPS

SEAFOOD & SUSHI

ASSORTED SUSHI ROLLS
CALIFORNIA ROLL/ SLATE ROLL/
SPICY TUNA ROLL/AVOCADO ROLL/MALIBU ROLL
TROPICAL CEVICHE & CHIPS
TUNA TARTARE

SALADS & FRESH SELECTION

ASIAN NOODLE SALAD
CUCUMBER SALAD
FRUIT BOWL
DEVILED EGGS

KIDS IN ALL OF US

FLATBREAD PIZZA Chef Selections
CRISPY CHICKEN CHARDONNAY GRAVY
MAC & CHEESE
FRENCH FRIES
BUILD YOUR OWN PARFAIT
FRESH BAKED PASTRIES &
ASSORTED CEREALS WITH MILK

DESSERT BAR

CREPE STATION
BERRIES, CHOCOLATE, CARAMEL, WHIPPED CREAM
CARROT CAKE
MACARONS

\$85 Per Person

\$28 KIDS 4-7

INCLUDES
COCKTAILS

OLD FASHIONED
NUEVA SOLE
SLATE MULE
CLEAN SLATE

MIMOSAS
805
MICHELOBN
MODELO
HOUSE RED WINE
HOUSE WHITE WINE
ELYSIAN BLOOM

Live Music
BRANDON
RAGAN

9-1PM

JEANNE
TATUM

1:30 TO 4PM

S L A T E