



# 50TH ANNIVERSARY CELEBRATION BRUNCH BUFFET MENU

Adult \$24.99 | Child \$14.00

## LEMON BLUEBERRY SCONES

## CHOCOLATE CHIP SCONES

## FRUIT YOGURT PARFAITS

Vanilla yogurt layered with fresh seasonal berries, a sprinkle of crunchy granola, and a drizzle of honey for the ultimate morning indulgence

## FRESH FRUIT PLATTER

A vibrant medley of ripe pineapple, cantaloupe, and honeydew melon

## ASSORTED BAGELS

With regular and strawberry cream cheese

## HERB-ROASTED RED BLISS POTATOES

Crispy, golden-brown potatoes roasted with a fragrant blend of fresh herbs

## FLUFFY BUTTERMILK PANCAKES

Light and airy pancakes served with warm maple syrup and a dusting of powdered sugar

## CINNAMON DUSTED FRENCH TOAST

Thick slices of French toast with a hint of cinnamon and a golden crust, served with syrup, whipped butter, and fresh berries

## CHEESE-INFUSED SCRAMBLED EGGS

Silky scrambled eggs with melty cheese folded in

## CRISPY BACON & SAVORY SAUSAGES

Perfectly crisp bacon and tender sausages, a classic brunch pairing that never fails to satisfy

## AVOCADO TOAST

Fresh avocado on warm, toasted bread, topped with peppery arugula and tangy sun-dried tomatoes

## HAM & CHEESE QUICHE

A flaky, buttery crust filled with a savory blend of ham and cheese

## ASSORTED FRESH PASTRIES

A tempting selection of buttery pastries, including flaky croissants, Danishes, cinnamon rolls, and sweet fruit turnovers