

THE EAGLES BUFFET™



Champagne Brunch Served from 10:00am - 3:00pm

Chorizo & Shrimp Eggs Benedict
Pastry Chef's House made Biscuits with
Country Sausage Gravy
Waffles, Pancakes, French toast
Chefs Omelet Station
Cheese Blintzes with Strawberry Sauce
Hardwood Smoked Bacon / Breakfast Sausage
Traditional Scrambled Eggs
Southwest Scrambled Eggs
Seasoned Hash Browns
Breakfast Breads
Mini Breakfast Croissants/Bagels
Raspberry preserves
Slow Roasted Smoked Prime Rib
Roasted Garlic Au Jus
Ancho Chili Glazed Ham
Achiote Grilled Chicken

Fresh Atlantic Salmon
Poblano Corn Cream Sauce
Green Chili Cheese Enchilada Casserole
Chicken Chili Verde Tamales
Fresh Seasonal Vegetables
Buttered Corn
Whipped Potatoes and Gravy
Deep Fried Fantail Shrimp
Shrimp Cocktail
Smoked Seafood Display
Ceviche'
Oyster on the Half Shell
Mixed and Composed Salads
Build your own Salad Bar
Posole'
Seasonal Fresh Fruit Assortment
Vegetable Crudités

Pastry Chef's assorted Desserts & Ice Cream Dipping Station

Adults - 20.95

Children - 12.95

Children 4 and under are complimentary. Children's price for Ages 5-12

*Champagne toast included with holiday brunch buffet 10am to 3pm.

Reservations will not be taken.

Guests will be seated on a first come, first served basis.

Chef's Selection Subject To Change Based On Availability