

Easter Brunch

Sunday, March 31st | 9am-2pm



\$59 Adults | \$24 Children (Ages 4-12)
Children under 4 complimentary
Includes Coffee, Tea & Juices



CARVING STATIONS

ROASTED LONDON BROIL WITH CREAMY HORSERADISH & ROSEMARY AU-JUS OR
KUROBUTA PINEAPPLE HONEY-GLAZED HAM

BREAKFAST FAVORITES

APPLEWOOD SMOKED BACON, SAUSAGE LINKS, POTATO HASH BROWNS,
FRESH SCRAMBLED EGGS, SEASONAL FRUIT, DOUGHNUT DISPLAY, FRENCH TOAST

MADE-TO-ORDER WAFFLE STATION

BOURBON BUTTER, WHIPPED CREAM, MAPLE SYRUP, STRAWBERRIES & CHOCOLATE DRIZZLE

DESIGN YOUR OWN OMELET STATION

SAVORY HAM, CHORIZO, FRESH BELL PEPPERS, JALAPEÑOS, TOMATOES, ONIONS, MUSHROOMS,
CRISP SPINACH, SHARP CHEDDAR & CHIHUAHUA CHEESE

MIX-AND-MATCH ENTRÉES & SIDES

CITRUS GLAZED SALMON SEARED WITH A CITRUS GLAZE, CRISPY PAN-SEARED CHICKEN PICCATA BREAST
WITH A LEMON BUTTER CAPER SAUCE, GARLIC MASHED POTATOES AND FRENCH GREEN BEANS

PASTA & PROTEIN STATION

MARINARA, ALFREDO, PESTO... TOP YOUR CHOICE WITH SAUSAGE, CHICKEN OR SHRIMP

ASSORTMENT OF SALADS

MIXED FIELD GREENS, CAESAR SALAD, EGG SALAD, BRUSCHETTA, SHRIMP COCKTAIL

"MAKE ROOM FOR" DESSERTS

CANNOLI, CHOCOLATE COVERED STRAWBERRIES, CARROT CAKE, CHOCOLATE BROWNIE, WHIPPED MOUSSE

\$9 Bottomless Champagne & Mimosas

Make your reservation at sevenbridgesgolfclub.com
or call (630) 964-7784