



# Easter Brunch



## Sunday, April 16, 2017



### **Easter Brunch Buffet Menu**

Sliced Seasonal Fresh Fruit

Roasted Eggplant and Brie Bisque

Rabbit and Chorizo Gumbo

Mixed Green Salad Combined with Local Strawberries, Toasted Walnuts Served with Orange Vinaigrette

Sliced Creole Tomatoes topped with Lump Crabmeat with a Truffle Oil Drizzle

Fluffy Scrambled Eggs

Sautéed Country Potatoes

Applewood Smoked Bacon

Country Sausage

Assorted Quiches - Spinach, Loraine, and Seafood

### **Chef Leon's Carving Station**

Steen's Glazed Baked Ham

Herb Roasted Ribeye of Beef with Garlic and Chive Mashed Potatoes

Stuffed Quail with Sautéed Green Beans and Pearl Onions

### **Live Omelet Station**

Omelets made to order, mix-ins include:

Ham, Bacon, Assorted Cheeses, Spinach, Mushrooms, Onions, Peppers, Diced Tomatoes

### **Seafood Bar**

Marinated Crab Claws, Boiled Gulf Shrimp

Served with: Cocktail Sauce, Remoulade

### **Dessert Station**

Strawberry Shortcake

Pineapple Upside-Down Cake

Assorted Cheesecakes & Fresh Baked Pies

### **Refreshments**

Served with Water, Tea, and Coffee Service

\$47.95 per Adult

\$24.95 per child, 4-10 Years of Age

Children under of three are Complimentary

15% Service Gratuity and 10.75% Sales Tax will be added per Person



For Reservations Call 504-241-5300  
Block Seating Times 11:00 AM & 1:30 PM

6001 Stars and Stripes Blvd New Orleans, la 70126

