

# BAMBURA

## *Easter Brunch*



*Cherry Champagne Cocktail!*

### Carving Stations

*Slow Roasted Maple Glazed Ham*

*Roasted Turkey Breast with Gravy  
And Cranberry Cornbread Stuffing*

### Breakfast Choices

*Traditional Scrambled Eggs*

*Assorted Quiche*

*Salmon and Crab Cake Benedict*

*French Toast with Fresh Strawberries and Whipped Cream*

*Bacon & Sausage*

*Traditional Hash Browns with Granny Smith Apple Puree*

*Hot and Sticky Buns*

*Breakfast Breads and Muffins*

*Smoked Salmon with Traditional Accompaniments*

*Triple Cheese Lasagna with Meatballs*

### Accompaniments

*Mashed potatoes*

*Seasonal vegetables*

*Caesar Salad & Chopped Salad*

*Assorted Desserts*

*\$25 Per Person*

*\$10 for Children under 10*



*Executive Chef ~ Jay Silva  
Sous Chefs ~ Jaci Russ & Daniel Gursha*