



Easter Brunch Buffet

April 16 • Served 11 am - 3 pm
Special Appearances by *The Easter Bunny*

Bread Station

Assorted Freshly Baked Muffins, Croissants and Cornbread
Whipped Local Honey Butter, Apple Butter and Fresh Berry Preserves

Cold Display

Artisan Cheese Display • Fruit Display
Crudit  • Roasted Red Pepper Hummus • Smoked Salmon Platter
Shrimp Cocktail • Cured Meat Display • Marinated Farm Vegetables
Tomato Mozzarella Salad with Basil • Citrus Laced Greens

Hot Brunch Buffet

Omelets & Waffles Made to Order
Creamy Lobster Bisque • Cast Iron Vegetable Frittata • Hash Brown Casserole
Applewood Smoked Bacon • Pork Sausage • San Giuseppe Chorizo Sausage
Roasted Asparagus with Balsamic
Southern Mashed Potatoes with Buffalo Creek Goat Cheese
Grilled Salmon with Rice Pilaf
Roasted Heritage Farms Cheshire Pork Loin with Pepper Relish

Carving Station

Certified Angus Beef Tenderloin
with Bordelaise, Horseradish and Black Garlic Steak Butter
Baked Ham with Jalape  Pineapple Chutney
Brioche Slider Rolls

Desserts

NY Style Cheesecake with Berry Compote • Apple Tarts • Chocolate Mousse
• Pink Lemonade Cake • Easter Candy "Shooters"

Includes Glass of Champagne or Mimosa* and non-alcoholic Beverage*

Adults- \$45.95 • Seniors- \$29.95 • Children 5-12- \$12.95 • Children 4 & Under- Free
425 North Cherry Street • Complimentary Valet Parking

Reservations Suggested: 336.722.5232

www.grazews.com • info@twincityquarter.com

A customary 18% gratuity will be added to parties of 6 or more

** Must be 21, alcohol available after 12 noon*



GRAZE

sip • share • savor