## aster Brunch

**Buffet Style Brunch** • Sunday, April 16, 2017

Brunch offered from 11 a.m. to 4 p.m. Regular breakfast menu is available from 7 a.m. to 10 a.m.

**\$42** for adults • **\$19** for children ages 6 to 12 (Ages 5 and under are free)

Optional Bottomless Sparklers \$12/person



Fresh Baked Muffins and Banana Bread, House Made Jam and Marmalade

Fresh Seasonal Berries and Fruit Display, Devonshire Cream

Eggs Benedict with Mushroom, Spinach, and Hollandaise Sauce, On Grilled Challah Bread

Cheesy Potato Croquettes, Fresh Herbs and Gruyere

House Made Biscuits and Sausage Gravy

Apple-Wood Smoked Bacon, Cascioppo Sausage

Made to Order Omelets, Ham, Shrimp, Mushrooms, Peppers, Tomatoes, Onions and Cheese

Fresh Seasonal Salads

Chicken Marsala, Shiitake Mushrooms, Fontina, Sweet Marsala Wine Sauce

Wild White Shrimp Linguine Heirloom Tomatoes, Fresh Herbs, Chardonnay Butter Sauce

Carved Slow Roasted Niman Ranches Ham

Theo's Chocolate Decadent Bites. Fruit Tarts, Dave's Famous Carrot Cake, Kahlua Mousse, Crème Brulee

