



THE
MERRILL
HOTEL
—
TRIBUTE PORTFOLIO

Easter Brunch

Adults \$36.95 per person | Children – 6-12 – \$17.95 (Kids 5 and under free)

BREAKFAST BITES

Display of Freshly Cut Fruits & Berries with
Vanilla Bean Whipped Cream

House Granola & Greek Yogurt Parfaits

**Assortment of Freshly Baked Breads and
Pastries**

Smoked Salmon Display

Shrimp Cocktail

Interactive Omelet Station

Apple Wood Smoked Bacon

Sage Pork Sausage Links

Cheesy Hashbrown Bake

Sweet Cream Pancakes

French Toast Bake

Display of Desserts, Pies, & Pastries



LUNCH FAVORITES

Freshly Baked Breads with Flavored Butters and Spreads

Cream of Chicken and Wild Rice

Berry Salad with Crumbled Goat Cheese and Maple Candied Pecans

Creamy Broccoli and Bacon Salad with Golden Raisins and Sunflower
Seeds

Italian Pasta Salad with Kalamata, Salami, & Mozzarella

Grilled Mahi-Mahi with Pineapple Pico de Gallo & Poblano Crema

Oven Roasted Chicken Thighs with Rosemary Mustard Cream Sauce

Slow Braised Beef Short Ribs with Horseradish Gravy

Thyme and Butter Whipped Russets with Herbed Gravy

Roasted Garlic Green Beans with Smoked Bacon & White Wine
Vinaigrette

Smoked Pit Ham with Dark Rum and Marmalade Glaze

KNEE-HIGH KIDS BUFFET

Buttermilk Breaded Chicken Strips

Miniature Corn Dogs

Tater Tots

Creamy Macaroni & Cheese

PB&J Sandwiches



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.