



LUCILLE

CHAMPAGNE BRUNCH 2023

\$60 per Adult | \$30 per Child 5-12 | 4 and Under Free

Unlimited champagne, mimosas, bellinis, a Bloody Mary bar, coffee, and hot tea is included. Prices do not include tax or service fee.

STATIONS

All stations are unlimited and located in the foyer.

Starter Station

Fresh Fruit, Breakfast Pastries, Seasonal Salads, Charcuterie Board, Bagels, Cream Cheese, Smoked Salmon, Yogurt and Granola

Omelette Station

Tomatoes, Spinach, Green Peppers, Onions, Mushrooms, Ham, Cheddar Cheese, Chorizo, Feta, Pepper Jack, Jalapeno

Breakfast Station

Sausage, Bacon, Breakfast Potatoes, Eggs Benedict, Scrambled Eggs

Seafood Station

Crab Cakes, Ceviche, Shrimp, Roasted Salmon, Tortilla Chips, Cocktail Sauce

Carving Station

Prime Rib with Au Jus, Baked Ham, Roasted Turkey with Gravy, Mashed Potatoes, Horseradish Sauce, Cranberry Sauce

Made-to-order Crepes

Spinach, Chicken, Gruyère, Nutella, Bananas, Strawberries, Chocolate Sauce, Shredded Mozzarella Cheese, Colby Jack Cheese

Made-to-order Doughnuts and Waffles

Traditional Icings and Toppings, Caramel, Chocolate, and Strawberry Sauces, Whipped Cream, Sprinkles

Children's Station

Chicken Tenders, Tater Tots, Mini Corn Dogs, Cheese Pizza, Macaroni and Cheese

Specialty Station

Weekly Special Station Handcrafted by Executive Chef Alvaro Garcia

DESSERT

Dessert Station

Assorted Ice Creams and Toppings (Hot Fudge, Hot Caramel, Strawberry Sauce, Whipped Cream, Nuts, Cherries), Selection of Fresh Pastries
