Easter Brunch

Sunday, March 31, 2024

$95 Adults
$30 Children Ages 12 & Under

Breakfast Buffet

Chef Prepared Omelets to Order
Scrambled Mad Hatcher Hen Eggs, Applewood Smoked Bacon, Maple Breakfast Sausage
Traditional Eggs Benedict with Smoked Ham & Hollandaise
Chefs Selection of Parfaits with Nut and Seed Granola, Greek Yogurt
Butter Croissants, Macrina Bakery Scones, House Made Blueberry Muffins

Seafood & Shellfish Display

Smoked Salmon, Poached Wild Prawns, Snow Crab Claws, Fresh Shucked Oysters
Remoulade, Cocktail Sauce, Mignonette, Fresh Lemon

Chef Carved Beef

Royal City Ranch Roast Beef Sirloin, Au Jus, Horseradish Crème
Warm Thyme Rolls & Sweet Cream Butter

Hand Crafted Grazing Table

Massive Selections of Cured Meats & Artisan Cheese
Seasonal Spreads, Pickles
Jams, Inspired Flat Breads, Focaccia & Crackers

Seasonal Fresh Fruit Display

Assorted Melons, Pineapple, Grapes, Fresh Berries

Spring Favorites

Wild King Salmon, Fava Bean, Harissa Beurre Blanc
Herb Roasted Chicken Breast, Porcini Mushroom, Mustard Sauce
Buttered Varieties of Peas, Cauliflower, Fiddle Head Fern, Baby Squash
Buttery Whipped Yukon Gold Potato
Honey Roasted Spiced Carrots, Pistachio, Herbs
Vegetable Coconut Green Curry & Jasmine Rice

Spring Salads

Classic Caesar, Romaine Hearts, Garlic Toast, White Anchovy Dressing
Yakima Asparagus, Compressed Strawberry, Watercress, Almond, Feta, Basil Vinaigrette
Greens Power, Peas, Edamame, Lentils, Kale, Currants, Pumpkin Seeds, Hazelnut, Turmeric Dressing
Cous Cous & Wild Mushroom, Arugula, Raisins, Green Onion, White Balsamic
Mediterranean Pasta Salad, Cucumber, Olives, Cherry Tomato, Mama lil Peppers, Grana Padano, Spinach

Sweet Tooth

Assorted Cakes, Tarts, Bakery Fresh Cookies, Brownies & Raspberry Bars

Copperleaf
Restaurant & Bar

Easter Beverage Menu

Brunch Cocktails

Mimosa
5 oz - 14 | 9 oz -19
Classic Orange, Passionfruit, White Peach, or Raspberry

Morning Mule 16
Vodka, Grapefruit, Ginger Beer, Lime

Infused Bloody Mary 17
Celery-Black Pepper Infused Vodka, Tomato, Pickled Vegetable

Hy Tea 17
Mezcal, Hibiscus Tea, Lemon, Mint Syrup

Wine

Cedarbrook Blanc de Blancs 14
Cedarbrook Sparkling Rose 16
Cedergreen Chenin Blanc 6 oz - 14 | 9 oz - 19
Cedarbrook Cellars Chardonnay 6 oz - 16 | 9 oz - 22
Matanzas Creek Sauvignon Blanc 6 oz - 16 | 9 oz - 22
Lumo Pinot Grigio 6 oz - 13 | 9 oz - 18