



Easter Sunday Champagne Brunch Buffet

April 8, 2012 10^{AM}-3^{PM}

Adults \$34 ✧ Kids 5-10 yrs \$12

Free-flowing Champagne, Orange Juice, Coffee or Soft Drinks
Virgin Build-Your-Own Bloody Mary Bar

Garden Fresca

Caprese Salad ✧ Nopalitos Salad ✧ Antipasto ✧ Caesar Salad ✧ Fresh Fruit Display
✧ Mixed Green Salad with choice of dressing ✧

Tesoros del Mar

Mexican Shrimp Cocktail ✧ Peel-n-Eat Shrimp ✧ Smoked Salmon ✧ Fresh Seafood Ceviche

Carving Block

✧ Roast Prime Rib ✧ Baked Ham ✧

Build-Your-Own Breakfast Burrito

large flour tortillas with your choice of filling: scrambled eggs, chorizo & eggs, machaca con huevos, potatoes, rice, beans, bacon, sausage, ham, cheese, guacamole, sour cream, onion, cilantro, tomato, lettuce... top it all with tomatillo or ranchero sauce or red chile sauce

La Mesa Mexicana

Egg Enchiladas filled with cheese & pico de gallo ✧ Chicken Tamales ✧ Beef Flautas
✧ Steak Fajitas ✧ Chicken Fajitas ✧
Pork Chile Colorado ✧ Spanish Rice ✧ Refried Beans ✧ Chips, Salsa, Guacamole & Sour Cream

Easter Huevos

✧ Farm Fresh Egg Omelets ✧
with choice of: Ham, Sausage, Bay Shrimp, Jack Cheese, Cheddar Cheese, Green Onion, Bell Pepper,
Mushroom, Tomato, and Salsa Borracha
French Toast with Maple Syrup ✧ Breakfast Sausage ✧ Mexican Breakfast Potatoes

Special Buffet for the Niños

Chicken Fingers with ranch dressing ✧ Macaroni & Cheese ✧ Cheese Quesadillas
✧ Assorted Cereal Boxes ✧ Regular & Chocolate Milk ✧

Sweet Temptations

Churros ✧ Fresh Baked Cookies ✧ Assorted Pastries
✧ El Adobe's Classic Flan ✧ Bread Pudding ✧