

Easter Brunch Menu  
Sunday, April 9, 2023

v=vegan, vgt=vegetarian, gf=gluten free

Attention guests with food allergies: Please be aware our food may contain or come into contact with common allergens such as dairy, milk, eggs, fish, crustaceans, shellfish, wheat, soy beans, peanuts, tree nuts and sesame. If you have concerns about a food allergy item, please ask us to clarify further. Common allergens in menu items are listed in parentheses.

**Omelet Station**

Omelets Made to Order – vgt, gf (eggs, dairy)  
Tofu Scramble –v (soy)

**Carving Station**

Ham – gf

**Breakfast Station**

PCCI Breakfast Casserole – gf (eggs, dairy)  
Sausage Gravy (wheat, dairy)  
Hash Browns – gf, v, vgt  
Biscuits (wheat, milk)

**Hot Food Station**

Plum Glazed Leg of Lamb – gf (soy)  
Plum Glazed Roasted Tofu – gf, v, vgt (soy)  
Sheet Pan Chicken – gf  
Roasted Rainbow Carrots – gf, v, vgt  
Ginger Potatoes – gf, v, vgt

**Cold Food Station**

Bow-Tie Spinach Salad– vgt (nuts, dairy, wheat)  
Mixed Greens – gf, v, vgt  
Pineapple Fluff Salad – vgt (wheat, dairy)

**Dessert Station**

Whipped Cream Pound Cake – vgt (wheat, dairy, egg)  
Plant-Based Pound Cake – gf, v, vgt (soy)  
Easter Carrot Cupcakes (wheat, egg, dairy)

**Beverage Station**

Easter Punch – gf, v, vgt  
Coffee – gf, v, vgt

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses especially if you have certain medical conditions.**