



Easter Sunday Champagne Brunch

April 20th 2025 Seatings 11:00am + 11:30am

~LIBATIONS~

~BOTTOMLESS CHAMPAGNE & MIMOSA FRESH SQUEEZED ORANGE JUICE,
SODAS, COFFEE AND DECAFFEINATED COFFEE, ICED TEA & LEMONADE

~HOT STATION~

~BRAISED SHORT RIBS EGGS BENEDICTS WITH SALSA VERDE~ CHEESE GRITS~

~CLASSIC EGGS BENEDICT WITH HOLLANDAISE ~

~ ROASTED BREAKFAST POTATOES ~ FRESH HERB BUTTERED RICE ~
ROASTED VEGETABLES~

~ APPLE WOOD SMOKED BACON ~CINNAMON APPLE SAUSAGE~

~ CHICKEN BREAST WITH WILD MUSHROOM TOMATO SAUCE~

~ BAKED SWORDFISH WITH LIME CAPER BUTTER ~

~ WAFFLE STATION ~

~WAFFLES FRESH MADE TO YOUR ORDER ~ CORN FLAKE CRUSTED FRENCH TOAST~

~ABUNDANT DISPLAY OF BERRIES~

~VERMONT MAPLE SYRUP AND FRESH WHIPPED CREAM WITH CEYLON CINNAMON~

~OMELET STATION~

OMELETS MADE TO YOUR ORDER WITH CHOICE OF:

CAJUN SHRIMP, BACON, SAUSAGE, HAMPEPPERS, SPINACH, ONIONS, JALAPENOS,
MUSHROOMS, ZUCCHINI, PICO DE GALLO AND CHEDDAR CHEESE

~CARVING STATION~

~PRIME ROAST BARON OF BEEF WITH MERLOT JUS AND CREAMED HORSERADISH
SAUCE~

~ ROASTED RACK OF LAMB WITH ROSEMARY WHOLE GRAIN MUSTARD RUB ~

~COLD STATION~

~FRESH SEASONAL FRUIT PLATTER~ INTERNATIONAL ASSORTED CHEESE PLATTER~

~TALEGA SIGNATURE SALAD~ SANTA FE CAESAR SALAD WITH ROASTED PEPITAS ~

~CHILLED SHRIMP WITH LEMON AND COCKTAIL SAUCE~

~NORWEGIAN SMOKED SALMON WITH CAPERS, ONION ~

~SEARED AHI TUNA WITH PICKLED GINGER AND WASABI~

~ASSORTED BAGELS, CREAM CHEESE & WHIPPED BUTTER~

~SWEETS STATION~

~DECADENT GOURMET DESSERT STATION~

~CRÈME BRÛLÉE ~ FRESH BAKED FRUIT PIES ~ DANISH AND MUFFINS~

~ ASSORTED FILLED EASTER EGGS /CHILDREN'S GIFTS~

ALL RESERVATIONS ARE PREPAID

\$ 77++ ADULTS \$ 30++ CHILDREN AGES 3-10 YEARS OLD

21% SERVICE CHARGE PLUS 7.75% SALES TAX WILL BE ADDED

EMAIL OR CALL MICHAEL TO SECURE YOUR RESERVATION TODAY!

EMAIL: MVOORHEES@TALEGAGOLFCLUB.COM CALL: 949 484 4295