

LITTLE
AMERICA
Hotel
F L A G S T A F F

EASTER BRUNCH

ADULT | \$92 · CHILDREN (5-12YRS.) | \$42 · 4 AND UNDER | COMPLIMENTARY

SEASONAL FRESH FRUIT

Featuring Cantaloupe, Honeydew, Watermelon, Hawaiian Pineapple,
Orange, Kiwi Slices, Fresh Berries.

A SYMPHONY OF SALADS

Insalata de Mare: Calamari, Shrimp, White Beans, Lemon Dressing.

Build Your Own Caesar: Romaine Lettuce, Caesar Dressing, Cornbread Croutons.

Caprese Pasta Salad: Heirloom tomatoes, Penne, Basil, Pine Nuts.

Carrots and Raisin Salad

Farmers Market Salad

Shrimp Salad

Muffuletta Style Pasta Salad

LIVE ACTION STATIONS

Omelet Station: Omelets cooked to order with a vast
selection of premium ingredients.

Belgium Waffle Station: Fresh Whipping Cream, Fresh Berry Compote,
Whipped Butter, Maple Syrup.

Street of Paris Crepe Bar: Freshly Made Crepes, Fresh Berries, Sliced Roasted
Apples, Chantilly Cream, Chocolate Syrup, Hazelnut Cream Sauce, Crème Brulé Sauce.

FROMAGE ET CHARCUTERIE ELEGANCE

Cheese & Charcuterie Board: Cured Meats, Imported Cheeses, Spanish
Manchego, French Brie, Dutch Gouda, Farmhouse Cheddar Cheese, Grilled
Vegetables, Citrus-Marinaded Olives, Gourmet Crackers, Artisanal Breads.

GRAND BUFFET EXTRAVAGANZA

Strips of Applewood Smoked Bacon and Chicken Sausage Links.

Traditional Eggs Benedict

Cheese Blintz

Branzino & Lemon Butter Sauce

Roasted Herb Crusted Leg of Lamb.

Boursin Whipped Yukon Gold Whipped Potatoes.

Olive Oil Roasted Farmers Market Vegetables

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EASTER

BRUNCH

CARVING MASTERY

Chef's Carving Board: Smoked Steamship Style Roast Ham Apple Cider Sauce, Mustard Aioli Sea Salt & Rosemary Dusted Prime Rib, Creamed Horseradish, Au Jus

OCEAN'S BOUNTY

Cold Seafood Station: Chilled Jumbo Gulf Shrimp and Crab Clusters, Cocktail Sauce, Lemon Wedges, Fresh Shucked Oysters with Mignonette Sauce, Sliced Smoked Salmon, Traditional Garnishes, Miniature Bagels with Cream Cheese Rosettes, Seared Rare Tuna Tataki Drizzled with Ponzu Sauce.

YOUNG DINERS DELIGHT

Children's Buffet: Chicken Fingers, Mac and Cheese, Corkscrew Pasta with Marinara Sauce, Steamed Broccoli and Carrots, Cheese Pizza.

SWEET CULINARY REVELRY

Cascading Chocolate Fountain: Premium Belgian Chocolate, Fresh Strawberries, Cream Puffs, Pretzels, Marshmallows, Rice Krispie Treats, Pound Cake, Ladyfingers

DESSERT AND PASTRY EXTRAVAGANZA

Seasonal Cakes, Pies, Tortes, Breakfast Pastries, Cookies, French Pastries, Holiday-Inspired Sweets, and Traditional Little America Bread Pudding, Rum Sauce.