

Las Vegas Paiute Golf Resort

# Easter Brunch

Sunday, April 4th, 2010

10:00 am - 3:00 pm

*\$26.00 Per Person \$10 Children 5-10 yrs. Gratuity not included*

## BUFFET MENU

Live Omlete Station  
with assorted fillings and condiments  
Country Smoked Bacon  
Grilled Bratwurst  
Potatoes "O'Brien"  
Assorted Danish and Mini Muffins  
Smoked Salmon Display  
with mini bagels and herb cream cheese  
Hearts of Romaine  
Tossed in House Caesar Dressing  
with parmesan cheese and garlic croutons  
Vine Ripe Tomato,  
Buffalo Mozzarella Cheese  
and Fresh Basil Tower  
Red Skin Potato Salad  
with fresh dill  
Sauteed Green and Wax Beans  
Stir Fry Spicy Asparagus  
Parmesan Potatoes  
Rigatoni Bolonaise  
with 3 meat sauce, herbs and cream  
Chicken Francaise  
with white wine, butter and lemon  
Roast Salmon Fillet  
with honey balsamic cilantro glaze

## Carving Station

Baked Dijon Honey Glazed Bone  
in Country Ham  
Whole Roast New York Strip Loin of Beef  
with a wild mushroom sauce

## Dessert Station

Sliced Seasonal Fruit  
Assorted Cakes and Pies  
Macerated Berries  
in aged balsamic vinegar and pure cane sugar

Seating is limited.  
For reservations please  
call the Catering  
Department  
at 702.395.1700  
or email  
tpeck@lvpaiute.com



10325 Nu-Wav Kaiv Blvd. Las Vegas, NV 89124

p. 702.658.1400

lvpaiutegolf.com

eventsbypaiute.com