

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

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