



## *Easter Sunday Champagne Brunch*

*April 4, 2010*

*Served from 10:00 am to 4:00 pm*

### *The Appetizer Station*

King Crab Legs, Jumbo Prawn Cocktail, Scottish Smoked Salmon, Assorted Sushi Rolls, Spring Harvest Greens, Artichoke Wild Mushroom Salad, Asian Pear Waldorf Salad, Beef Steak Tomato, Fresh Mozzarella with Focaccia Croutons, Grilled Asparagus, Maui Onion, Carrots with Balsamic Dressing

### *The Fresh Fruit & Breakfast Pastry Station*

Imported & Domestic Cheese Board,  
Fresh Berries with Whipped Cream & Brown Sugar, Seasonal Fresh Fruit and Melons, Fruit Yogurts, Granola, Hot Cross Buns, Brioche, Plain and Chocolate Croissants, Coffee Cakes, Flaky Danish, Assorted Dinner Rolls

### *The Entrée Station*

Filet Mignon Benedict  
Lobster, Scallops, Crab Pan Roast  
Classic Pork Schnitzel Brown Butter  
Fresh Grilled Halibut Mediterranean  
Sauté Scampi with Citrus Butter  
Potato Pancakes, Fresh applesauce  
Roasted Fingerling Potato Hash

Broiled Top Sirloin wild Mushroom Sauté  
Individual Seafood Quiche Crepe  
Baked Eggplant Manicotti Fresh Marinara  
Grilled Breakfast Meats  
Breast of Chicken Florentine  
Grandma's Homemade Blintzes With  
Fresh Fruit Toppings

waffle station with all the Condiments

### *Carving Station*

Oven Roasted Leg of Lamb with Mint Jelly, Roast Turkey Breast and Cranberry relish  
Our Famous Salt Roasted Prime Rib of beef; Au Jus & Horseradish

### *Desserts*

Homemade Bread Pudding with Brandy Sauce, Classic Spanish Flan, Assorted Easter Pastries, Chocolate Decadence, Tiramisu, Bailey's Cheesecake, Crème Brule with Pear Essence, Granny Smith Apple Torte, White and Dark Chocolate Mousse.

*Adults \$ 29.95 Children under 12 \$ 15.95*

*\*Price does not include State Tax*

*\*Add 18% for parties of 8 or more*

*Make Reservations for Orozko's @ 775-356-3300*

JOHN ASQUINAS  
**Nugget**

*The Rose Ballroom - Open 9am to 2pm*

*Rotisserie Buffet - Open 8:30am to 8pm*

*Easter Menu*

*Sunday April 4, 2010*

*Cold Station*

*Smoked Fish Platter  
Sliced Tomato Buffalo Mozzarella  
Antipasto Platter  
Sliced Seasonal Fruit and Berries  
Imported and Domestic Cheese Tray  
Caesar Salad  
California Salad bar  
Ambrosia Salad*

*Peel & Eat Shrimp  
Greek Mushroom Salad  
Homemade Potato Salad  
Old Fashioned Coleslaw  
Hard Boiled Easter Eggs  
Hand Crafted Pasta Salad  
Roasted Vegetable Salad  
Fruit Compote*

*Bread Station*

*Danish, Sticky Buns, Coffee Cakes,  
Hot Cross Bun, Crumb Cakes, Croissants,  
Muffins, Rolls, Bread Pudding*

*Hot Station*

*Classic Eggs Benedict  
Hickory Smoked Bacon  
Cinnamon Custard French toast  
Grilled Salmon with Citrus Hollandaise  
Deep Fried Breaded Prawns  
Penne Pasta Primavera  
Breakfast Potatoes, Saffron Rice*

*Fresh Scramble Eggs  
Breakfast Link Sausage  
Chicken Fried Steak  
Seafood Newburg  
Nugget Fried Chicken  
Fresh Vegetable Medley  
Biscuits with Country Gravy*

*Omelet Station*

*Fresh Made to Order Omelets*

*Carving Station*

*Our famous Rock Salt Prime Beef,  
Baked Ham, Leg of Lamb  
Nugget's Homemade Rolls*

*Dessert Station*

*Waffles Made to Order with Condiment Bar,  
Cherries Jubilee, Bananas Foster Flambé, Cobbler, Waffles,  
Assorted Pastries, Fruit Tartlets, Cakes and Mousses, Ice Cream*

*Adults \$21.95 Children \$11.95*

*\*Price does not include State Tax*

*\*Add 18% for parties of 8 or more*

*Make Reservations for Rose Ballroom @775-356-3300 or Online*

# *Rosie's Café*

*Easter Sunday Menu 2010*

*Sunday April 4, 2010*

*From 11:00am to 11:00pm in Rosie's Café*

## *Appetizer*

*Spring Savory Printaniere Vegetable Soup*

*Or*

*Fresh Field Greens with Choice of Dressing*

## *Entrees*

*All Entrees Served with Garlic Mashed Potatoes or Rice Pilaf and Spring Vegetable,  
Rolls and Butter*

### *Seafood Thermidor*

*Stuffed Salmon with Seafood, topped with Chardonnay Cream Sauce*

*Or*

*Bake Virginia Ham with Maple Raisin Sauce*

*\$12.95*