

Siletz Bay
BUFFET
at Chinook Winds

Easter Brunch

from 11am to 7pm

From our Carving Board

SLOW ROASTED PRIME RIB

Chef Inspired Creations

SLOW ROASTED LEG OF LAMB WITH A GARLIC-THYME DEMI-GLACE, HAM WITH A BROWN SUGAR GLAZE, COFFEE PORK LOIN WITH AN AU POIVRE SAUCE, HONEY ROASTED CARROTS AND LEEKS, SCALLOPED POTATOES TOPPED WITH SMOKED GOUDA, BALSAMIC ROASTED BRUSSEL SPROUTS AND SHALLOTS, ROASTED POTATO MEDLEY, BBQ BABY BACK RIBS, BACON MAC & CHEESE FETA CHEESE FRITTATAS WITH SPINACH AND ROMA TOMATOES, EGGS BENEDICT, O'BRIEN POTATOES WITH KIELBASA, DOUBLE CHOCOLATE CHIP PANCAKES, FRENCH TOAST, MARION AND MAPLE SYRUPS, SCRAMBLED EGGS, ROLLED HAM AND CHEESE OMELETS, SAUSAGE LINKS, BACON

From our Pantry

BUILD YOUR OWN SALAD BAR WITH OVER 20 TOPPINGS, DEVILED EGG SALAD, TOSSED COBB SALAD WITH BLUE CHEESE CRUMBLES, SPRING PEA SALAD, FRESH FRUITS, SHRIMP COCKTAIL, DANISHES, CROISSANTS, ROLLS, MEAT AND CHEESE BOARD, VEGETABLE TRAYS

For your Sweet Tooth

PIES, CAKES, BROWNIES AND BARS, COBBLERS, BUILD YOUR OWN SUNDAE BAR WITH TOPPINGS, CHOCOLATE HAYSTACK NESTS, RICE KRISPIE NESTS, CHOCOLATE COVERED FRUITS, LEMON MOUSSE

\$45