

Easter Champagne Brunch

At the Country Inn Sunday, April 21, 2019 from 9:30am-2:30pm Last seating is at 2:00pm
Reservations are required, Please call 541-343-7933 to make your reservations

Juice Station~

Orange & Cranberry Juice

Cold Station~

Fresh Fruit Display

Cravings Signature Salad

Fresh Asparagus Vinaigrette

Spring Pasta Vegetable Salad

Curried Chicken Salad

Deviled Eggs

Old Fashioned Potato Salad

Iced Pacific Seafood Bar

Bread and Pastry Display~

Dinner Rolls

Assorted Breads

Homemade Pastries & Sweet Breads

Cinnamon Rolls

Omelets {*made fresh from the kitchen
and delivered to your table*}

Hot Station~

Carved: Roast Prime Rib, Spring Leg of Lamb

Roasted Turkey, Traditional Dressing, Turkey Gravy

Bacon, Ham and Sausage

Vegetarian Breakfast Frittata

Scrambled Eggs

Eggs Benedict

Home Fried Potatoes

Chocolate & Orange Scented Brioche French Toast Bake

Five Cheese Mac & Cheese

Cheese Tortellini, Spinach, Tomatoes & Herb Butter Sauce

Dessert Display~

Assorted Buffet Cakes

Assorted Cookies

Assorted Pies

Assorted Bars and Brownies

Strawberry Shortcake Bar

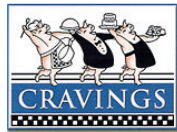
Molten Chocolate & Churros

Farmhouse Cheese Platter

Champagne, Mimosas, Coffee & Hot Tea Included

41.50 for Adults 40.00 Seniors (65+)

Children 5 and Under Eat Free, 20.50 for Children 6-11, 12 and up Adult Price



Cravings Fine Foods Catering Services at The Country Inn Event Center, Harlow Estate
4100 County Farm Road {at Coburg Road} Eugene, Oregon 97408

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