





BRUNCH BUFFET

Sunday, April 20th, 2025 From 10:00 am – 4:00 pm Adults \$69, Children 6–12 \$35, 5 & Under FREE



Sourdough Bread served with Butter

CARVING STATION

Slow Roasted Prime Rib with Creamy Horseradish & Demi-Glace

Honey Glazed Ham with Grainy Mustard

Mesquite-Grilled Salmon with Herb Olive Oil



BREAKFAST SPECIALTIES

Omelete with Spinach & Mushroom Classic Eggs Benedict with Cayenne Hollandaise Sauce

<u>Cage-Free Scrambled Eggs</u> • <u>Fresh Seasonal Fruit</u> • <u>Apple Wood Smoked Crisp Bacon</u> • <u>BBQ Sausage</u> • <u>Country Style Home Fried Potatoes</u> • <u>Mashed Garnet Yam</u> <u>Cinnamon French Toast</u> with real Maple Syrup

HOUSE SPECIALTIES

Mesquite-Grilled Chicken Breast with Champagne sauce (GF)

BBQ Baby Back Ribs • Mary's Organic BBQ Chicken • BBQ Sausage •

Macaroni and Cheese • Seasonal Vegetables



CHEF'S CHOICE SALAD SELECTION

Classic Caesar with Parmesan Croutons

<u>Spinach Salad</u> with Strawberries, Goat Cheese, Toasted Walnuts, Lemon Vinaigrette



House-Smoked Salmon . Chilled Gulf Shrimp



FRUIT & CHEESE BOARD

Imported & Domestic Cheese Favorites with Dried Fruits & Nuts (GF/V)

HOUSE MADE DESSERTS

<u>Spring Strawberries with Whipped Cream</u> (GF) • <u>Crème Brûlée</u> • <u>Carrot Cake</u> • <u>Italian Style Tiramisu</u> • <u>Chocolate Ganache Cake</u> • <u>Cheesecake</u> • <u>Lemon Cake</u>

ASK ABOUT OUR SPECIAL EVENT PLANNING, CATERING SERVICES, WEDDING PACKAGES CALL: 650-291-0306

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