

Rico's Easter Brunch April 21

Reservations 602 997 5850 | Seating 10am, 12pm & 2pm

Adults \$55* Seniors \$48* Kids \$25* (excludes tax and gratuity)

Grains, Fruit & Salads

Ancient Grain Granola & Assorted Cereals
Milk, Greek Yogurt, Dried Fruits

Berry-Granola Parfait

Fresh Seasonal Fruit & Berries

Greek Pasta Salad
Roasted Vegetables, Olives, Feta, Arizona Tomatoes

Watermelon Salad
Arugula, Watermelon, Shaved Fennel, Blueberries,
Golden Raisins, Feta, Mint-Honey Vinaigrette

Southwestern Caesar Salad
Romaine, Dried Corn, Cherry Tomatoes, Bacon, Black Beans,
Cotija Cheese, Tortilla Crisp, Spicy Southwest
Caesar Dressing

Roasted Jalapeño & Lime Hummus
Grilled Pita, Mixed Olives, Marinated Cucumbers, Tomatoes

Baked Muffins, Croissants & Artisan Breads

Chef's Carving Station

Herb Roasted Prime Rib
Bordelaise Jus, Horseradish Cream Sauce, Chimichurri

Honey Baked Ham
Stone Fruit Chutney, House Made Spicy Mustard, Herb Aioli

Full Breakfast Buffet

Decadent Baked "Cinnamon Roll" French Toast

Smoked Bacon & Sausage

Southwest Scramble Eggs

Made-to-Order Farm Fresh Egg Station

Featuring Rico's Garden Spring Vegetables, Ham, Chorizo,
Smoked Bacon, Cheddar, Feta, Swiss & Goat Cheese

From the Oven

Natural Roasted Chicken Breast

Cedar Plank Salmon "Cherry Glazed"

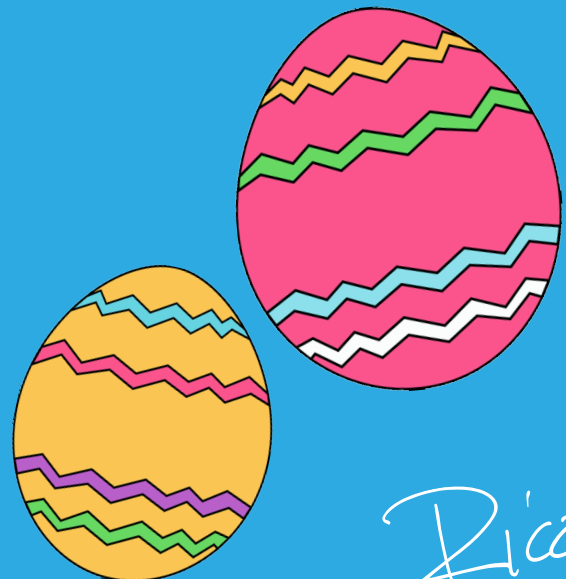
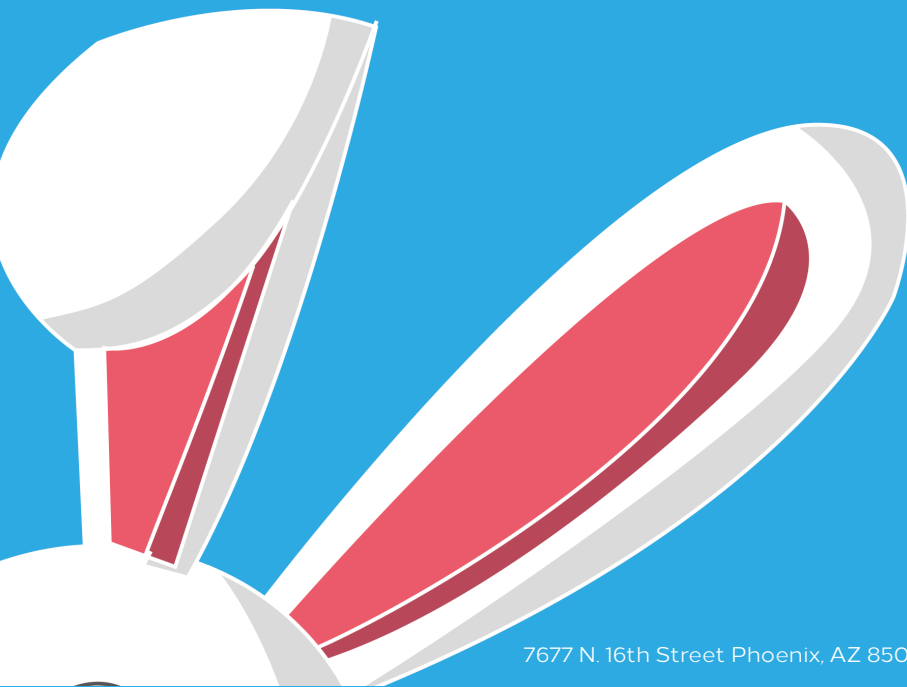
Garlic & Herbs Mashed Potatoes

Roasted Spring Vegetables

Kids Fun Feast

Chicken Bites, Mini Corn Dogs, Mashed
Potatoes, Mixed Vegetables

Assorted Cakes, Pies & Mini Desserts



Rico's
American Grill