



EASTER BRUNCH

live + love + our local farmers

Sunday, April 1

Buffet | 10 am to 5 pm | Adults \$37.95

Kids 12 and under \$19.95

Live music by Isaiah Pickett from 12 pm to 4 pm

Driscolls Fruit and Yogurt Bar

Fresh Fruit, B&R Farms Apricot Granola, and Greek Yogurt

Pimento Cheese and Hash Browns

Pimento Cheese, Golden Brown Hash Browns, Spade and Plow Scallions

Sisco Chorizo Scramble

Chorizo, Roasted Red Peppers, Caramelized Onions, Potatoes

Benedict Bar

Poached Eggs, Hollandaise, English Muffins, and Fixins'

French Toast Puffs

Fruit Compote, Chocolate Sauce, Caramel Sauce, and Whipped Cream

Leal Farms Boursin Cheese Scrambled Eggs

Scrambled Eggs with Creamy Boursin Cheese

Shrimp and Andouille Jambalaya

Andouille Sausage, Cajun Seasonings, Swank Farms Bell Peppers and Celery

Spade and Plow Dino Kale Caesar Salad

Kale, Creamy Caesar Dressing, Croutons, and Parmesan Cheese

Deviled Egg Potato Salad

Deviled Eggs, Coke Farm Nantes Shredded Carrots, and Paprika Aioli

Bassian Farms Carving Station

Spiral Ham with a Honey Mustard Glaze

Yoder Smoked NY Strip Loin

Dessert bar included | Regular menu not available | Alcohol not included

Accepting reservations of all sizes. Call 831.245.8642 or email us at events@lealvineyardsgrove.com to book your reservation.



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