



MAVERICK

TEXAS BRASSERIE

Southwestern Easter Brunch Buffet

Starters

LOCAL SPRING VEGETABLE PLATTER

house green goddess dressing

MIXED GREEN SALAD

blackberries, caramelized pecans, champagne vinaigrette

ARUGULA SALAD

baby arugula, shaved parmesan, walnuts, lemon vinaigrette

CAESAR SALAD

baby romaine, housemade brioche croutons, shaved parmigiano reggiano

FRESH FRUIT PLATTER

south texas melons, golden pineapples, mixed berries, grapes, kiwis

Carving Station

OAK FIRED PRIME RIB

smoked horseradish crema, bearnaise, thyme and pinot noir jus

Mains

CHICKEN PICCATA

lemon caper butter, micro parsley

SEARED ATLANTIC SALMON & STEAMED MUSSELS

saffron beurre blanc

MAVERICK'S FRENCH TOAST

pecan bourbon maple syrup, mixed berries, whipped butter

Sides

THICK SLICED MILLIONAIRE'S BACON

CRISPY FINGERLING POTATOES & ONIONS

SOFT SCRAMBLED HEN EGGS

LOCAL GARDEN RATATOUILLE

Housemade Breads & Desserts

**POTATO ROLLS, MINI CROISSANTS, BAGUETTE,
BLUEBERRY-LEMON BARS, STRAWBERRY SHORTCAKES,
DARK CHOCOLATE POT DE CREME**