

LUCILLE

NEW YEAR'S DAY BRUNCH 2025

\$80 per Adult | \$30 per Child 5-12 | 4 and Under Free

Unlimited champagne, mimosas, bellinis, a Bloody Mary bar, coffee, and hot tea is included. Prices do not include tax or service fee.

STATIONS

All stations are unlimited and located in the foyer.

Starters

Fresh Fruit, Breakfast Pastries, Pear, Walnut, and Gorgonzola Spinach Salad, Caesar Salad, Kale and Grapefruit Salad, Charcuterie Board, Bagels, Cream Cheese, Smoked Salmon, Yogurt and Granola

Breakfast

Eggs Benedict, French Toast, Chocolate Chip and Plain Mini Pancakes, Breakfast Potatoes, Spinach and Feta Quiche, Bacon, Sausage, Chicken Sausage

Seafood

Crab Claws - Clarified Butter, Oysters Rockefeller, Shrimp, Crab Cakes, Seafood Paella, Citrus and Dill Salmon

Carving

Roasted Turkey, Prime Rib, Baked Ham, Whipped Potatoes, Sage Stuffing, Parker Bread Rolls, Au Jus, Gravy, Horseradish Cream Sauce, Cranberry Sauce

Made-to-Order Eggs

Omelettes:

Tomatoes, Spinach, Green Peppers, Jalapenos, Green Onions, Mushrooms, Asparagus, Artichoke, Cheddar, Feta, Pepper Jack, Bacon, Chorizo, Ham, Chicken Sausage, Salsa, Sour Cream

Made-to-order Crepes, Doughnuts, and Waffles

Sweet:

Nutella, Bananas, Strawberries, Whipped Cream, Whipped Butter, Sprinkles, Salted Caramel, Chocolate, Strawberry Sauce, Maple Syrup, Crème Anglaise

Savory:

Spinach, Asparagus, Shredded Chicken, Gruyere, Shredded Mozzarella, Colby Jack, Chicken & Waffles, Hot Honey

Children's Favorites

Chicken Tenders, Mini Corn Dogs, Macaroni Shells and Cheese, Sliders, Tater Tots, Buttered Broccoli Florets, Pizza

Soups & Sides

Creamy Tomato Soup Shooters with Mini Grilled Cheese, Vegetable Lasagna, Haricot Verts, Collard Greens, Black Eyed Peas, Cornbread

Dessert

Ice Cream Sundae Bar, Sticky Toffee Pudding, Chocolate Pots de Crème, Crème Brûlée, Seafoam Mermaid Pudding, Eton Mess, Cookies, Rice Pudding, Double Chocolate Brownies, Pecan Pie, Holiday Cake Pops