LUCILLE

SPOOKTACULAR BRUNCH

SUNDAY, OCTOBER 25, 2026

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

ADULTS : $100	CHILDREN (5–12) : $30

All stations are unlimited and located in the foyer

FRESH START

Seasonal fruit cups
Almond croissants, pain au chocolat and butter croissants
Autumn harvest salad
Caesar with herbed croutons
Kale salad with lemon and Parmesan
Artisanal cheese and cured meats
Bagels with housemade cream cheese, capers and smoked salmon
Yogurt, berry and granola parfait cups

BREAKFAST

Mini buttermilk pancakes
Eggs Benedict
Caramelized banana French toast
Breakfast potatoes
Sweet potato and Honeycrisp apple breakfast hash
Ham, spinach and Gruyère quiche
Pork bacon and pork sausage

TACO BAR

Corn and flour tortillas, grilled chicken, seasoned beef, black beans, Chihuahua cheese
Guacamole
Tortilla chips, house-made salsa and sour cream

SEAFOOD

Crab claws
Oysters Rockefeller
Grilled salmon with dill
Ceviche
Shrimp with cocktail sauce
Crab cakes with remoulade

MADE-TO-ORDER

EGGS & OMELETTES

Your choice of tomato, spinach, green pepper, jalapeño, onion, mushroom, asparagus, artichoke, bacon, chorizo, diced ham, chicken sausage, salsa, sour cream, cheddar, feta and Colby Jack cheeses

MADE-TO-ORDER

CREPES, DOUGHNUTS & WAFFLES

Topped with banana, strawberry, whipped cream, chocolate, crème anglaise, spinach, asparagus, hot honey, Gruyère, mozzarella and Colby Jack cheeses

CHILDREN'S FAVORITES

Chicken tenders
Mini corn dogs
Cheese pizza
Macaroni and cheese

DESSERT

Ice creams — chocolate, vanilla and our Signature Lucille Gelato
Graveyard pudding cups
Cider apple cake
Rice Krispie treats
Pumpkin and chocolate chip cookies
Boo-berry tartlets
Candy corn crème brûlée
Churros and chocolate sauce
Red velvet cake pops

CARVING STATION

Roasted Turkey, Prime Rib and Baked Ham

Whipped Potatoes and Gravy, Sage Stuffing, Beef Au Jus, Horseradish Cream and Cranberry Sauce