

# Easter Sunday Brunch

## Riverboat City of New Orleans

### Natchez Tossed Salad

Mixed greens, tomato, cucumber, red onions and croutons with a sugar cane vinaigrette and served family style

### Fruit Salad

Chopped and mixed fresh seasonal fruit

### Duck and Andouille Gumbo

### Pineapple Glazed Ham

### Creole Grillades and Grits

Pronounced "Gree-yahds" – A traditional Creole dish with braised beef and a home-made brown gravy

### Crescent City Eggs

Baked egg casserole consisting of eggs, spinach, red onion, tomatoes, mushrooms, green onions and cheese

### Pain Perdu

Thick cut bread, soaked in sweet custard mix, cinnamon swirl, and whipped cream topping, the French cousin of America's "French Toast".

### Potatoes O'Brien

Diced with onions and red peppers

### Creamed Spinach

### Mini Croissants

Served with jellies and preserves

### White Chocolate Bread Pudding

A soufflé of French bread in rich custard with a decadent white chocolate sauce

### Ponchatoula Strawberry Shortcake

### Community Coffee and Iced Tea Included

Menus are subject to change by season and availability.  
We are proud to serve primarily Louisiana and domestic seafood items. Some menu items may, at times, contain imported crawfish and fish.

