



Mattie's

AT
GREEN
PASTURES

Easter Brunch Buffet, 2026

Valet parking only | \$13 per car

Adults \$135 | Children (ages six–twelve) \$35 | Children five and under dine complimentary

prices are per person and exclusive of beverages, taxes, and a 20% service fee

Seatings available from 10:45 AM to 2:45 PM.

To reserve your table, please visit Mattie's on [Resy](#).

RAW BAR

Poached Gulf Shrimp *(nf, gf, df)*

East and West Coast Oysters on the half shell *(nf, gf, df)*

Crab Claws with classic accompaniments *(nf, gf, df)*

COLD APPETIZERS

Deviled Eggs with American caviar *(nf, gf, df)*

Baked Brie Tartlet with raspberry preserves *(nf, veg)*

Grilled Vegetable Antipasto *(v, nf, gf, df)*

Creamy Hummus with crudité *(v, nf, gf, df)*

Sour Cream and Onion Dip *(v, nf, gf)*

Pimento Cheese Sandwiches *(nf, veg)*

Charcuterie and Cheese with traditional accompaniments

Seasonal Fruit Salad with fresh herbs *(v, nf, gf, df)*

Smoked Salmon Display with mini bagels and garnishes

HOT APPETIZERS

Bacon-Wrapped Quail with tamarind-BBQ sauce *(nf, gf, df)*

Chicken and Waffle Bites with spicy honey butter *(nf)*

Potato Croquettes with smoked marinara *(nf)*

Beef and Lamb Meatballs with mint chermoula *(nf, gf, df)*

SALADS

Cobb Salad with bacon, egg, bleu cheese, tomato, roasted corn, red onion, thousand island dressing *(nf, gf)*

Strawberry Salad with fresh Texas strawberries, baby spinach, candied walnuts, feta, balsamic vinaigrette *(v, gf, df)*

Farmhouse Salad with sugar snap peas, cherry tomatoes, shaved carrots, radish, sesame seeds, red wine vinaigrette *(v, nf, gf, df)*

ENTREÉS AND SIDES

Eggs Benedict on Mattie's biscuit with smoked ham *(nf)*

Seared Scottish Salmon with lemon-dill beurre blanc *(nf, gf)*

Roasted Fingerling Potatoes Persillade *(v, nf, gf, df)*

Lemon-Thyme Roasted Chicken pan jus *(nf, gf, df)*

Crispy Brussels Sprouts with sour cherries, toasted seeds, scallions *(v, nf, gf, df)*

Wild Rice Pilaf with cremini mushrooms, peppers, onions, herbs *(v, nf, gf, df)*

Garlic Parmesan Haricot Verts crispy shallots *(gf, veg)*

Creamy Cavatappi Pasta with sautéed spinach, basil pistou *(nf, veg)*

Parker House Rolls with whipped butter *(veg)*

CARVING STATION

Porfi's Prime Rib with horseradish crème, whole grain mustard, au jus *(nf, gf)*

Braised Leg of Lamb with rosemary-pomegranate jus *(nf, gf, df)*

CHILDREN'S TABLE

Shepherd's Pie *(nf, veg)*

Chicken Tenders *(nf, df)*

Pigs-in-a-Blanket *(nf)*

Corn on the Cob *(nf, gf, veg)*

Applesauce *(v, nf, gf, df)*

DESSERTS

all selections are vegetarian

Assortment of mini croissants and danishes

Key lime pie shooters

Cheesecake brownies

Coconut macaroons

Carrot cake

Texas sheet cake

Caramel cheesecake

Berry Cheesecake

Banana pudding

Olive oil cake *(v)*

Blueberry-almond bread pudding

Lemon meringue tarts

Coconut cream pie

Frosted sugar cookies

Chocolate Fountain with seasonal confections and fresh fruit

Allergen Guide

v = vegan | vg = vegetarian | nf = nut-free | df = dairy-free | gf = gluten-free

Menu items are subject to change...