



# EASTER Brunch

## SOUP & SALADS

Lobster Bisque  
Baby Iceberg Wedge Salad  
Mediterranean Balela Salad  
Caprese Salad  
Ambrosia  
Salad Bar

## SEAFOOD, MEATS, & CHEESES


Poached Shrimp & Crab Claws, Fresh Gulf Oysters  
Oyster Rockefeller  
Smoked Scottish Salmon  
Charcuterie

## THE CHEF'S BLOCK

Honey-Cured Country Ham  
Roasted Prime Rib  
Crispy Pork Belly Porchetta  
Pasta Bar

## BRUNCH FAVORITES

Pan Seared Gulf Snapper and Jumbo Lump Crab  
Roasted Airline Chicken Au Poivre  
Roasted Broccolini  
Maple Glazed Tri-Color Baby Carrot  
Roasted Fingerling Potato with Thyme Butter  
Yukon Gold Potato Mousseline





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## BREAKFAST SPECIALTIES

Seasonal Fruits and Berries

Pineapple Agua Fresca, Tajin Garnish

Bakery Pastries

Eggs And Made-To-Order Omelets

Applewood Smoked Thick Bacon, Breakfast Sausage

Brioche French Toast with Warm Cinnamon Cream

Wild Berry Parfaits

## CHILDREN'S BUFFET

Watermelon Wedges

Crispy Corn Dogs, Chicken Tenders

Steamed Broccoli Florets

Creamy Mac & Cheese

Mini Pepperoni Pizzas

## DESSERT EXTRAVAGANZA

Confectionary Collection of

Pies, Cakes, Tarts,

and Chocolate Fountain

## BEVERAGES

Premium Cocktails,

Bloody Mary's,

Champagne and Mimosas,

Domestic and Imported Beer

