



# Easter Brunch

11:00 am - 4:00 pm

Adults: \$95 Children under 12: \$45



## Breakfast

Eggs Benedict

Omelet Station

Breakfast sides: Bacon, Chicken Sausage,  
Breakfast Potatoes, Country Sweet Potatoes

## Salads & Soup

### Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Basil, EVOO, Balsamic

### Pee Wee Potato Salad

Tri Color Potatoes, Sauted Onion, Celery, Mustard Seed Dressing

### Caesar Salad

Baby Red and Green Gem Lettuce, Parmesan, Herb Croutons

### Lobster Bisque

## Hot Station

### Skuna Bay Salmon

Grain Mustard, Lemon, Dill

### Leg of Lamb

Rosemary Mint Pesto

### Grilled Asparagus

Hollandaise, Toasted Almonds

### Roasted Garlic Mashed Potatoes

## Sushi & Seafood Bar

Chef's Selection of Sushi Rolls

West Coast Oysters, Poached Shrimp, King Crab Legs

Marinated Peruvian Scallops, Tuna Poke

## Bakeries & Desserts

Executive Chef Thomas Henzi's Selection of Breakfast Pastries,  
Mini Bagels and Hand Crafted Desserts to include bread pudding,  
and Festive Easter Desserts

## Fruit & Cheese

Fresh Seasonal Fruit and Berries

California Cheese Board

## Carving Station

### Herb Roasted Prime Rib

Au Jus, Horseradish

### Citrus Brined Turkey Breast

## Flatbread Station

Margherita, Diavola, Veggie

## Plant-Based Menu

Grilled and Raw Vegetable Crudite w/ Hummus, Baba  
Ghanoush, Muhammara Cocounut Yogurt Tzatziki

Vegan Cheese Display

Paprika Roasted Heirloom Rainbow Carrots, Eggplant Caponata,  
Artichokes Carpaccio Marinated with Lemon and Vegan Parmesan

Vegan Lasagna and Vegan Paella

## Plant-Based Salads

### Moroccan Carrot Salad

Rainbow Carrots, Lettuce, Raisins, Parsley, Spicy Lemon Vinaigrette

### Scarborough Farms Mixed Green Salad

Cucumber, Fennel, Radish, Carrots, Cherry Tomato, Herb Vinaigrette

### Poached Pear Salad

Poached Anjou pear with mix green and pine nut vinaigrette

### Organic Broccoli Slaw

Sultanas and Pine Nuts

