



EASTER BRUNCH IN THE BALLROOM

Sunday, April 21, 2019 | Seatings at 10:30 a.m. & 1:30 p.m.

EGG-CELLENT BAR

Omelets Made-to-Order | Scrambled Eggs
Applewood Smoked Bacon | Breakfast Sausages | Breakfast Potatoes
Classic Brioche French Toast with Pure Maple Syrup

BAGEL BAR

Open Face Warm Brunch Sandwiches:
Lobster Salad | Avocado, Burrata and Tomatoes | Nutella and Bananas
Herb Cream Cheese, Smoked Salmon and Capers

CHEESE BAR

Assortment of Artisan Cheeses and Charcuterie

GREENS, FRUITS AND MORE

Organic Baby Spring Lettuces, Strawberries,
Candied Almonds and Red Wine Vinaigrette
Couscous Salad | Moroccan Carrot Slaw
Sliced Fresh Fruit and Berries

KABOB BAR

Yogurt Marinated Chicken Kabob with Tzatziki Sauce
Mixed Seafood Kabob with Lobster Cream Sauce
Seasonal Vegetables with Mint Chimichurri

SEAFOOD ON ICE

Shrimp Cocktail with Traditional Garnitures

SAVORY ENTRÉES & SIDES

Honey-Roasted Ham
Herb-Roasted Prime Rib with Jus and Horseradish
Herb-Roasted Chicken with Preserved Lemon and Parsley
Mashed Potatoes | Melange of Spring Vegetables

SWEETS

Fruit Flambé in a Phyllo Cup
Cream of Wheat Pastry Cream with Assortment of Toppings
Assortment of Easter-Themed Desserts

KID'S CORNER

Jello	All American Sliders
Chicken Tenders	Tater Tots
Mini Hot Dogs	Mac and Cheese

RESERVATIONS: 949.760.4913

\$90 per adult (includes bottomless mimosas) | \$20 per child ages 5-12