



Menu EASTER

Curated by Chef Julien
11:00 am - 3:00 pm
\$70 per Adult
\$35 per Child (4-12)

Breakfast Delights

Assorted Muffins, Croissants,
Danish, & Pastries

Fruit Display

Seasonal Hand Cut Fresh Fruit

Specialty Bread Display

Assorted Breads, Crostini, Rolls, &
Crackers

Regional Cheese Selections

Local and International Cheeses
with an Accompaniment of Chef's
Homemade Jams & Marmalades,
Pickles, Cornichon, Crostini, &
Crackers

Salad Bar

Chef's Selection of Toppings &
Homemade Dressings

Waffles and French Toast

Assorted Toppings

Starters

Deviled Eggs
Roasted Carrot Bisque
Poached Gulf Shrimp
Ceviche

Carved to Order

Prime Rib
Horseradish, Thyme au Jus,
Roasted Leg of Lamb
Mint Chimichurri

Mains and Sides

Breakfast Meats Applewood Bacon, Pork Sausage, Turkey Links
Farm Fresh Scrambled Eggs Crème Fraiche & Chives
Pan Seared Florida Red Snapper Pesto Sauce
Chicken Paillard Oyster Mushrooms, Cognac Sauce
Roasted Rainbow Carrots Goat Cheese & Pecans
au Gratin Potatoes

Desserts

Key Lime Tart
Banana Pudding Shooters
Ultimate Chocolate Cake
Strawberry Cheesecake
Carrot Cake



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. A 20% gratuity will be applied for groups of 6 or more.

