

2015

Easter Brunch Buffet

COLD OFFERINGS

Classic Caesar Salad Bowl

*Focaccia Croutons, Shredded Asiago, Classic Dressing,
Marinated White Anchovies*

Spinach Tossed with Strawberries

*Local Goat Cheese, Red Onion,
Cherry Balsamic Vinaigrette*

Grilled Corn and Quinoa Salad

*Heirloom Cherry Tomato, Cucumber,
Avocado, Herb Vinaigrette*

Deviled Eggs

Pancetta Bacon and Fresh Snipped Chives

Baby Kale and Brussel Sprout Salad

*Marcona Almonds, Sun Dried Cranberries, Crisp Bacon,
Pecorino, Grained Mustard Vinaigrette*

FROM THE CARVING BOARD

Cracked Pepper and Rosemary Crusted Prime Rib of Beef

Natural Jus, Creamed Horseradish

Rosemary and Garlic Crusted Rotisserie Leg of Lamb

Tzatziki, Mint Jelly and Grained Mustard Jus

ICED SEAFOOD DISPLAY

Jumbo Shrimp and Cocktail Crab Claws

Cocktail Sauce, Lemons and Tabasco

HOT OFFERINGS

Tamari Glazed Loch Duart Salmon

Pineapple Chile Butter Sauce, Pickled Vegetables

Roasted Chicken Breast

*Pan Jus, Grilled Artichokes, Asparagus Tips,
Dava Tomato, Parmesan*

Apple Brined Pork Loin

Brandy Dijon Reduction, Pomegranate Relish

Mascarpone Whipped Yukon Gold Potatoes

Smoked Paprika and Rosemary Roasted Fingerling Potatoes

Spinach and Artichoke Cannelloni's

House Made Marinara, Grano Padano

Grilled Vegetable Medley

*Zucchini, Yellow Squash and Asparagus,
Shallot Thyme Vinaigrette*

DESSERTS

Neapolitan Torte

Raspberry Glaze Bavarian

Chocolate Brandied Cherry Bombe

Strawberry Margarita Cheesecake

Pineapple Fruit Tart

Chocolate Espresso Terrine

Assorted Miniature Pastries and Cupcakes

\$49.95 per person | \$16.95 Kids 5-12 | Kids under 4 are Free



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