



Easter

BRUNCH BUFFET

Lobby Grill | Sunday, March 31 | 12pm - 3pm

COLD OFFERINGS

Little Gem Lettuces

Soft Herbed Focaccia, Marinated White Anchovies, Grana Padano, Lemon Garlic Dressing

Assorted Toast

Avocado, Smoked Salmon, Goat Cheese, Caper Whipped Ricotta, Pistachio Salsa, Hot Honey Avocado, Roasted Peppers and Cherry Tomato, Balsamic

Classic Deviled Eggs

Horseradish Pancetta Deviled Eggs

Roasted Carrot Salad

Feta, Pomegranate Molasses, Mint Vinaigrette, Micro Herbs

Orzo Antipasto Salad

Poached Jumbo Tiger Prawns

Cocktail Sauce, Lemons, Tabasco

STATIONS

Made-to-Order Omelets

*Selection of Assorted Fillings
Served with Applewood Smoked Bacon and Cheddar Scallion Potato Cakes*

Carved-to-Order Prime Rib

*Cracked Pepper and Herb Crusted
Prime Rib of Beef, Natural Jus,
Creamed Horseradish*

HOT OFFERINGS

Herb Seared Salmon Filet

Street Corn Polenta and Jalapeno Vinaigrette

Seared Chicken Breast

Lemon Caper Crème, Marinated Artichokes, Gremolata

Spring Baby Lamb Chops

Chimichurri Rojo and Grilled Lemon

Roasted Whipped Potatoes

Yukon Gold Potatoes and Garlic

Grilled Broccolini

DESSERTS

Peaches & Cream Cheesecake

Mocha Mousse Torte

Fruit Entremet

Mango, Raspberry, Passion Fruit

Coconut Bunny Cupcakes

Miniatures

Dulce De Leche and Apple Crumble

Chocolate Covered Strawberries

Ice Cream Sundae Bar

Served with Banana Caramel Bread Pudding

Adults \$75 | Children (5-12) \$22 | Children (Infant-4) FREE