

Easter Brunch

Display of Berries, Fresh Sliced Fruit, Yogurts, Freshly Baked Breakfast Pastries, and Assorted Jams

EGGS MADE TO ORDER

Scrambled Eggs

pork sausage, chicken sausage,
hickory-smoked bacon, potatoes

Eggs Benedict

with spinach and hollandaise

French Toast

berry compote, whipped cream, maple syrup

SMOKED SEAFOOD & CHARCUTERIE DISPLAYS

Prosciutto, Salami, Coppa, Mortadella, Selection of Imported and California Cheeses

old-fashioned mustard, cornichons,
pickled pearl onions, fig jam

Smoked Salmon, Trout, and Peppered Mackerel

capers, red onions, cucumber, dill cream cheese,
and assorted mini bagels

SEAFOOD DISPLAY ON ICE

Jumbo Shrimp, Crab Claws, Oysters

cocktail sauce, green goddess, mignonette sauce,
horseradish sauce

SOUP AND SALAD

Asparagus Cream Soup

Lettuce Corner

romaine, baby mixed greens, arugula, cucumbers,
cherry tomatoes, red onions, almonds, walnuts, pepitas,
focaccia garlic croutons, green goddess dressing,
buttermilk dressing, balsamic olive oil dressing

LIVE SUSHI STATION

Assortments of Sushi

Prepared by Chefs

wasabi, pink ginger, soy sauce

CARVING STATION

Old Fashioned Mustard and Herb Crusted Filet of Beef

port wine sauce

Oven Roasted Leg of Lamb

fresh herbs, garlic thyme sauce

ENTRÉES

Seared Salmon Filet

miso yaki style

Butter Sea Scallops

spring peas, risotto, fresh herbs

Oven Roasted Baby Yukon Gold Potatoes with Artichokes

Gnocchi Caponata

Steamed Jumbo Asparagus and Snap Peas

KIDS' BUFFET

Display of Fresh Fruits and Berries

Macaroni and Pineapple Salad

Penne Pasta

beef meatballs, marinara sauce

Chicken Tenders

tater tots, ranch, bbq, ketchup

Dessert Display of French and Continental Pastries, Cakes, and Macarons Tower