



EASTER BREAKFAST BUFFET

SUNDAY, APRIL 20, 2025 | 6:30 AM – 2 PM

Reservations are not accepted; seating is offered on a first-come, first-served basis.

FRESHLY BAKED

Focaccia, Breakfast Danish and Pastries, and Assorted Muffins
Sun-dried Tomato Pesto, Smashed Avocado, Date Jam, Butter Balls,
Fruit Preserves, Peanut Butter, Honey, and Nutella

CHARCUTERIE & FRUITS

Assorted Deli Meats and Cheeses
Dijon Mustard, Fruit Preserves, Pickled Onions, Marinated Olives
Yogurt Parfait Jars with House Made Granola and Fresh Berries
Seasonal Sliced Fruits and Fresh Berries

HOT SELECTION

Hash-brown Casserole
Scrambled Eggs
Crispy Smoked Bacon
Breakfast Sausage
Whole Roasted Eggplant, Lemon Tahini
Crispy Brussel Sprouts
Mashed Potatoes
Guava & Cream Cheese Stuffed
French Toast
Blackened Shrimp & Grits
Chicken and Waffle Sliders Black Pepper Bourbon Syrup

MEAT STATION

Lamb Leg Mint and Juniper infused Gravy
Caribbean Roasted Pork Belly

CHEF-CRAFTED OMELETS

Spanish Omelet Potato, Bell Peppers, Onions,
Bayou Omelet Andouille, Shrimp, Trinity
The Classic Ham & Cheese
Egg White Spinach & Brie

SALAD GARDEN

Mixed Field Greens, Romaine, Tomato,
Cucumber, Bell Pepper, Carrot, Corn,
Black Olives, Garlic Croutons,
Dried Fruits and Nuts,
served with House Made Salad
Dressings and Vinaigrettes

SEAFOOD BAR

Chilled FLA Oysters, Cocktail Shrimp,
Mexican Ceviche, Lemon Wedges,
Horseradish Cocktail Sauce, Tabasco,
Assorted Crackers and Fresh Fried Tortilla
Chips

SOUP

Cream Of Mushroom

KIDS CORNER

Fluffy Scrambled Eggs
Carrots and Celery with Ranch Dip
Mixed Fruit Salad
Macaroni & Cheese
Tater Tots
Chicken Tenders, served with Honey Mustard
and Barbecue

DESSERT

Felchlin Chocolate Strawberry Mousse
Red Velvet Cakes, Cream Cheese Glaze,
Candied Pecans
Petite Fudge Bites
Ricotta Chocolate Tart
Pineapple Coconut Crème Bars

\$60++ per Adult | \$22++ per Child (Ages 6-12) | Complimentary for Ages 5 and Under

