

SUNDAY, APRIL 5, 2026

# Easter Brunch & Bubbles

## SMALL BITES

ASSORTED BREAKFAST BREADS & PASTRIES

SEASONAL FRUIT & BERRIES

INDIVIDUAL GREEK YOGURT PARFAIT

SANTA BARBARA SMOKED SALMON

CHEESE & CHARCUTERIE DISPLAY

## STATIONS

### OMELET STATION

Cage Free Eggs or Egg Whites, Assorted Veggies, Protein, Assorted Cheeses

### CHICKEN + WAFFLE STATION

Buttermilk Fried Chicken + Waffles, Whipped Cream, Maple Syrup, Hot Honey

### PASTA STATION

Orecchiette Pasta: with Mild Italian Sausage, Broccoli Rabe, Garlic, Chili Flakes

Cavatelli Pasta (VE): with Spring Pea, Mint-Basil Pesto, Pecorino, Black Pepper

### CARVING STATION

Spring Leg of Lamb: with Rosemary-Garlic Rub, Lamb Jus

Slow Roasted Prime Rib of Beef: with Au Jus, Horseradish Cream

## ENTRÉES

### COLD OFFERINGS

Farro Salad: with Roasted Yellow Beets, Soft Herbs, Valarezo Feta, Citrus Vinaigrette

Fresh Mozzarella & Heirloom Tomato Salad: with Arcadia Greens, Cucumber, Lemon Vinaigrette

Citrus Poached Shrimp Cocktail | Snow Crab Legs | Cocktail Crab Claws

### HOT OFFERINGS

Crispy Breakfast Potatoes | Bacon & Pork Sausage

Brioche French Toast & Maple Syrup

Piri Piri Chicken: with Couscous, Heirloom Tomato & Cucumber Salad

Pacific Salmon: with Lemon Caper Butter

## KIDS BUFFET

### ENTREES

Chicken Tenders | Mac & Cheese

### SIDES

Heirloom Carrots & Ranch | Tater Tots

## DESSERTS

### CHOCOLATE CHIP COOKIE SUNDAES

### ASSORTED CUPCAKES

Carrot | Red Velvet | Vanilla

### MINI DESSERTS

Panna Cotta | Strawberry Shortcake | S'mores Bars

Chocolate Cakes | Chocolate Bunnies

