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

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

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

Citrus Poached Shrimp Cocktail | Hearts of Palm Ceviche

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

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