



## Traditional Easter Brunch

Sunday, April 20<sup>th</sup>, 2014

11:00am – 3:00pm

### ***-Breakfast Items-***

Traditional Bread, Fresh Baked Muffins, Fruit Danishes, Warm Croissants

Eggs Benedict with sautéed Spinach and Tomato Hollandaise

Smoked Bacon

Sausage Links

O'Brian Potatoes

Chocolate Hazelnut French toast with Warm Maple Syrup and Raspberry Coulis

Omelet Station

Array of Sliced Tropical and Local Fruit

Yogurt and Granola Station with Accompaniments

### ***-Seafood Display-***

Chilled Shrimp Cocktail with Chipotle Cocktail Sauce

Garlic and Lemon Mussels and Clams

Dungeness Crab Legs

Oysters on a Half Shell

## ***-Cold Display-***

Smoked Salmon Display with Accompaniments and Bagels

Ahi Tuna Tartar with Wakami Salad

Blackened Beef Tenderloin on Crostini with Roasted Garlic Aioli

Curried Chicken Salad with Grapes and Assorted Dried Fruits

Caesar Salad

Bay Scallop Ceviche Salad

Marinated Assorted Wild Mushrooms

Arugula and Sweet Gem Lettuce with Strawberries, Sliced Toasted Almonds, Cornbread Croutons, Blackberry and Balsamic Vinaigrette

Creamy Dill Shrimp Salad with Cucumbers and Tomatoes

Marinated Heirloom tomatoes and Baby Mozzarella with Fresh Herbs

## ***-Action Stations-***

1855 Rosemary and Garlic Slow Roasted Prime Rib with Horseradish Cream and Au Jus Signature Pretzel Rolls

Bourbon Honey Glazed Pit Ham with Cranberry and Apple Compote

Mojo Marinated Pork Loin with Chimichurri and Black Bean Sauce

White Cheddar and Fresh Herb Mashed Potatoes

Caramelized Onion and Sweet Paprika Red Bliss Potatoes

Saffron and Cilantro Rice

Green Beans Almondine

Medley of Batonette Spring Vegetables

Roasted Asparagus with Balsamic Butter and Parmesan

Creamy Orzo Pasta Primavera

Sautéed Grouper Saltimboca with Sage, Julienned Prosciutto, and Lemon Buerre Blanc

## ***-Charcuterie Station-***

Array of Artisan Cheeses: Oregon Bleu Cheese, Raclette (France), Fiore Sardo (Sicily), Ibores (Spain)

Selection of Dried and Cured Meats including Salami, Brasiola, Prosciutto, Mortdella, Cappicola

Lavosh and Baguettes and other Pairing Including Local Honey, Fig Jam, Dried Fruits, Toasted Nuts

## ***-Desserts-***

Plant City Strawberry Swirl Cheesecake with a Lorna Doone Crust

Monkey Bread with Vanilla and Spiced Rum Glaze

Flourless Chocolate Cake

Traditional Apple Pie

Bailey's Chocolate Pecan Pie

Coconut Crème Brulee Shooters

***Buffet price includes Mimosas and Bloody Mary cocktails from our rolling beverage cart throughout the course of your meal. The Easter Bunny will also be visiting to greet and take pictures!***

**Seating from:**

**11:00am – 3:00pm**

**\$55.00 per Adult, 13 Years Old And Over**

**\$25.00 per Child between 5 Yrs – 12 Years of Age**

**Free For Children 4 Years And Under**

**Reservations are strongly recommended (727) 373-4780**

**(Plus 7% Sales Tax. An 18% Gratuity will be added on parties of 8 or more)**