

EASTER Day Brunch – 2018

Salad Station

*Artisan Greens, Baby Spinach and Romaine
Grilled Artichokes, Roasted Pumpkin Seeds, Smoked Bacon Lardons,
Grilled Corn, Chopped Eggs, Red Peppers, Cucumbers,
Watermelon Radishes, Goat Cheese, Carrot Cake Croutons
Roosevelt Ranch, Steen's Cane vinaigrette and Balsamic Dressing
Artisan Bread Selections with Assorted Flavored Butters*

Charcuterie and Cheese Selection

*Imported Prosciutto, Breasola, Spicy Coppa
Mortadella, and Genoa Salami
Vegetable Terrine
Cornichons, Pickled Onions,
Creole, Dijon and Gingerbread Mustard
Chef's Selection of Imported and Domestic Cheeses*

Raw Bar

*Spicy Shrimp Cocktail, Freshly Shucked Local Gulf Oysters
Extra Hot Horseradish, Remoulade, Cocktail and Mignonette Sauce*

Hot Selections

*Smoked Duck and Okra Gumbo, Jazzmen Rice
Blackened Gulf Fish, Citrus Burre Blanc, Tropical Fruit Salsa
Seasonal Baby Spring Vegetables with Herb Butter
Carl's Southern Fried chicken
Abita Braised Beef Short Ribs, Natural Jus*

Carved to Order

*Roasted Rosemary Lamb with Mint Demi Glace
Tasso and Collard Greens Stuffed Pork Roulade, Creole Pork Jus
Aged Cheddar Mashed Potatoes
Louisiana Yams with Dark Rum Glace and Marshmallows*

Breakfast Station

*Made to Order Free Range Eggs and Omelets
Brabant Potatoes, Cheesy Stone Ground Grits
Apple wood Smoked Bacon and Sausage
Assorted Pastry Display
Sliced Fruit Display*

Desserts by Chef Deborah

*Chocolate Peanut Butter Cups
Lemon Blueberry Cupcakes with Cream Cheese
Heavenly hash parfaits
Vanilla Bean Panna Cotta
Gold brick cheesecake
Cookies and Cream Verrine
Maple bourbon cupcakes with candied bacon
Key Lime meringue tart
Assorted Petit Fours and Cookies*

Dessert Action Station

*Sundae Bar
Fruity Loop, Chocolate Chunk, and Vanilla Bean Gelatos, Strawberry Sorbet
Oreo Crumbs, Malt Eggs, M&M's, Jelly Beans, Sprinkles*

For the Kids

*Chicken Tenders
Macaroni and Cheese
Tater Tots
Rice Crispy Treats
Peanut Butter & Jelly Sandwiches*