



SUNDAY MARCH 31, 2024 | 10:30 AM - 4:00 PM

THE EGG HUNT

bacon, smoked ham, sausage, mushrooms, bell peppers, spinach, asparagus, pico de gallo, assorted cheeses, egg whites, free range eggs

IHOP

scrambled eggs, breakfast potatoes, buttermilk pancakes, applewood smoked bacon, chicken apple sausage, pork sausage links

BAKERY BASKET

assortment of breads, fruit preserves, local honey, butter, butter croissants, pain au chocolat, seasonal fruit danish

ARTISANAL CHARCUTERIE

assorted cheeses, honeycomb, fruit compote, nuts, crostinis california made charcuterie meats, whole grain mustard, olives, cornichons smoked salmon with traditional accoutrements

FROM THE SEA

shrimp cocktail, oysters shooters, marinated mussels, crab & avocado stack, scallop crudo, lobster salad

FARMERS GARDEN

seasonal fruit

selection of local fruits & berries

melon salad

avocado, feta, cucumber, mint, tomato, hot honey vinaigrette

burrata

asparagus, peas, lemon zest

truffled deviled eggs

free range eggs, truffle egg mix, pickled fresno

PASTA STATION

garganelli, rigatoni, tortellini

pomodoro, pesto cream, tomato mascarpone, grilled chicken, italian sausage, mushrooms, asparagus, spinach, peppers

CHEF'S SELECTIONS

pan seared king salmon

lemon caper butter sauce

grilled chicken

romesco sauce

mushroom risotto arborio

mascarpone, parmesano reggiano

SIDES

 $garlic\ potato\ puree,\ roasted\ asparagus,\ roasted\ carrots,\ brussels\ sprouts$

THE BUTCHER

nueske's honey glazed ham

baked cinnamon apples

herb roasted prime rib*

creamy horseradish

LITTLE RABBITS

beef sliders, french toast sticks, crispy chicken tenders, mini pizza, cheesy mac, french fries

SWEETS & PEEPS

coliseum creamery with toppings & sauces, eggs-presso tiramisu, carrot cake, spring macarons, mini cheesecake, chocolate marble loaf, strawberry shortcake, assorted petit pastries

\$145** per person | \$55** age 12 & under



