

# Easter Brunch

AT CHAMINADE RESORT & SPA

April 21st 2019 9am – 3pm | \$65\* Adults | \$20\* Children | Under 6 Dine Free

## Salads

**California Greens with Specialty Accompaniments and Dressing**

**Baby Spinach and Arugula Salad**  
Watermelon Radish, Point Reyes Blue Cheese, Shaved Bermuda Onions, California Ranch Dressing, Sour Dough Croutons

**Heirloom Tomato Caprese Salad**  
Cherry Heirloom Tomatoes, Marinated Fresh Mozzarella, Basil, Aged Balsamic Vinegar

**Deville Egg Trio**  
Traditional, Spicy, Truffle Bacon

**Mediterranean Mezze Display**  
Grilled Squash and Zucchini, Assorted Olives, Roasted Red Peppers, Artichoke Hearts  
Kale Salad with Almonds, Craisins, Grapes and Lemon-Sesame Dressing  
Grilled Pita, Humus, Cucumber Chips

**Domestic and Imported Cheese Board**  
Dry Fruits, Nuts, Preserves and Fall Fruits

**Chaminade Seafood Display**  
Spice Rubbed Roasted Salmon with Vodka Crème Fraiche  
House Smoked Salmon with dill cream cheese and capers  
Crab Louie Salad  
Spicy Shrimp Cocktail  
Oysters al Forno:  
Baked Rockefeller with Spinach and Pernod  
Char-Broiled with parmesan and roasted garlic butter

## Omelet & Eggs Benedict Station

**Omelets made to order with bacon, ham and spring vegetables**

**Trio of Eggs Benedict prepared to order:**  
Classic Eggs Benedict with Canadian bacon and Hollandaise on English Muffin  
Avocado Eggs Sardou with Artichoke Hearts and Roasted Red Peppers  
Crab Cake Benedict with Remoulade and Creole Hollandaise

## Breakfast Bar

**Scrambled Eggs with cheese, chives and Salsa de Amor**  
**Herb Roasted Homestyle Potato Hash**  
**Bacon and Link Sausage**  
**Belgian Waffles and Thick Cut French Toast**  
Warm Strawberry Sauce, Bananas Foster Syrup, Whipped Cream and Maple Syrup

**Boulangerie and Patisserie**  
Local Organic Sliced Bread Toast, Bagels and English Muffins  
Danishes, Muffins and Breakfast Breads  
Whipped and Flavored Butters and Cream Cheese  
Dry Fruit, Raw Assorted Nuts

**Seasonal Fruit Market Stand**  
Pineapple, Melons, Grapes, Local Berries, Tropical Fruits, House Made Ginger Granola  
Yogurt

## Carvery

**Prime Rib of Beef**  
Au Jus, Horseradish Cream, Yorkshire Pudding

**Herb Crusted Leg of Lamb**  
Natural Jus, Tarragon Mustard, Mint Pesto

## Entrees & Accompaniments

**Bronzed Mahi Mahi**  
Crawfish Jambalaya, Grilled Lemon, Roasted Pepper-Truffle Coulis

**Grilled Spring Chicken**  
Blistered Tomatoes, Soft Polenta, Tarragon and Fennel Pistou

**Santa Maria Grilled Tri-tip Sirloin**  
Crispy Potato and Green Chili Hash, Monterey Jack Fondue, Chipotle Butter

**Tortellini Primavera**  
Sugar Snap Peas, Tri-colored Carrots, Baby Leeks, Basil Alfredo

**Whipped Yukon Gold Potatoes**

**Broccoli, Baby Carrots, and Braised Wild Mushrooms**

## Dessert

Holiday Cakes, Cookies, Pies, Cobblers, Tarts and Other Assorted Confectionaries  
Easter Eggs, Candies and Chocolates

## Kid's Buffet

Macaroni and Cheese  
Chicken Tenders with Honey Mustard  
PB&J Uncrustables  
Carrot and Celery Sticks with Ranch Dip  
Fruit Salad

Glass of Champagne or Sparkling Cider

## Easter Egg Hunts

- ❖ Easter Egg Hunts - Starting at 10:30am, 11:30am, 12:30pm, 1:30pm and 2:30pm
- ❖ Appearance by the Easter Bunny throughout Easter Brunch



**Chaminade**  
RESORT & SPA

\*\*Special Event Valet Parking \$20 Per Vehicle, Self-Parking Complimentary\*\*