

Easter Brunch Buffet

Salads + Starters

Spring Beet Salad | Lemon Glaze, Goat Cheese, Pistachio, Dried Cherry, Arugula

Heirloom Tomato & Burrata Caprese | Basil Oil, Aged Balsamic Reduction, Spinach

Garden Salad | Cucumber, Tomato, Carrot, Red Onion, Croutons
Ranch, Balsamic & Apple Cider Vinaigrette

Artisan Fruit, Cheese & Charcuterie Display
Cinnamon Rolls, Cheese and Fruit Danishes, Chocolate Croissants, Assorted Muffins

Seafood

Chilled Shrimp Cocktail | Lemon, Tabasco, Crackers, Cocktail Sauce

Smoked Salmon | Pickled Red Onion, Capers, Cream Cheese, Crostini

Carving Station

Honey Glazed Easter Ham | Buttermilk Biscuits, Mustards

Slow Roasted Prime Rib | Caramelized Onion Demi-Glace, Horseradish Cream

Entrées

Pan Seared Florida Grouper | Blood Orange Beurre Blanc

Herb Seared Chicken | Lemon & Thyme Velouté

Spring Vegetable Frittata | Asparagus, Roasted Red Pepper, Spinach, Goat Cheese

Roasted Baby Carrots | Curried Cream, Dried Fruit

Lobster Mac & Cheese

Potatoes Au Gratin

Green Beans & Roasted Tomato

Desserts

Easter Basket

Carrot Cake | Chocolate Decadence Cake | Banana Pudding Shooters | Strawberry Shortcake Trifle



DAYTONA BEACH