



Easter Celebration



Soup & Salad Station

Spring Beet & Strawberry Salad

arugula, whipped goat cheese, pistachio, golden balsamic vinaigrette (v, gf)

Baja Kale Salad

lacinato kale, jícama, mango, chili-lime pepitas, cotija, cilantro-lime vinaigrette (v, gf, df)

Shaved Asparagus & Citrus Salad

cara cara navel orange, baby greens, fennel, pecorino, citrus vinaigrette (v, gf, nf)

Tomato Bisque

creamy roasted tomato soup, fresh basil (v, gf, nf)

Chilled Seafood

Citrus-Poached Shrimp & Crab Claw

Cocktails

lemon, atomic cocktail sauce, preserved lemon aioli (gf, df, nf)

Norwegian Smoked Salmon & Bagels

mini bagels, cream cheese, herbed spreads, chopped egg, cucumber, red onion, capers, lemon, fresh dill (nf)

Togarashi-Seared Ahi Tuna

smashed avocado, marinated cucumbers, pickled ginger, citrus ponzu (gf, nf)

Garden Crudité

Edible Garden Display

carrot hummus, beet mousse, golden lentil hummus, grilled vegetables, pita chips (v, df, nf)

Charcuterie Board

Artisan Cheese Selection

aged manchego, brie, smoked gouda, maytag blue cheese, herb goat cheese (v, nf)

Cured Meats

prosciutto, soppressata, finocchiona salami, bresaola (gf, nf)

Accompaniments

marinated olives, fig jam, honeycomb, candied nuts, grapes, dried apricots, seasonal berries

Served With

grilled crostini, crisp lavash, artisan crackers (v, nf)

Carving Station

Cedar Plank Roasted Atlantic Salmon

grilled lemon, dill crème fraîche, olive-caper relish (gf, nf)

Slow-Roasted Prime Rib of Beef

horseradish cream, herb au jus (gf, nf)

Herb-Crusted Porchetta

crispy skin, fennel & garlic rub, mustard pan jus (gf, df, nf)



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Live Action Egg Station

free-range eggs & egg whites, chorizo, crab, bacon, sausage, wild mushroom, spinach, cherry tomato, bell peppers, onion, scallions, jalapeño, cheddar-jack, feta, goat cheese (gf, nf)

Breakfast Specialties

Farmers Market Scrambled Eggs (gf, nf)
Southwest Dungeness Crab Frittata (gf, nf)
Chicken Apple Sausage (gf, df, nf)
Applewood Smoked Bacon (gf, df, nf)
Cinnamon Brioche French Toast (nf)
Rosemary Roasted Potatoes (v, gf, df, nf)
Kale & Sweet Potato Hash (v, gf, df, nf)
Assorted Artisan Breads & Pastries (nf)
Seasonal Sliced Fruit & Berries (v, gf, df, nf)

Live Action Pancake Station

buttermilk, lemon ricotta, accompaniments, maple syrup

For the Kids

chicken tenders (nf), mac & cheese (nf), mini sliders (nf), mini corn dogs (nf), seasoned fries (v, gf, df, nf), fresh fruit (v, gf, df, nf)

Lunch Specialties

Thai Coconut Curry Pink Snapper
coconut curry, lemongrass, kaffir lime (gf, df, nf)
Red Chile & Cocoa Braised Short Rib
oaxacan-style mole rojo, toasted sesame (gf, df)
Rosemary Garlic Roasted Chicken
spring vegetables, natural jus (gf, df, nf)
Artichoke & Spinach Bucatini
white wine, garlic, parmesan cream (v, nf)

Lunch Sides

Garlic Confit Mashed Potatoes (v, gf, nf)
Harissa-Roasted Cauliflower (v, gf, df, nf)
Spring Succotash (v, gf, df, nf)
Truffle Parmesan Potatoes (v, gf, nf)
Lemon-Asparagus Rice Pilaf (v, gf, df, nf)

Dessert

Blueberry Lemon Infinity Cake
Malted Milk Chocolate Tart
Tropical Trifle (v, gf)
Chocolate Raspberry Pot de Crème (v, gf)
Assorted Cookies, Candy and Cupcakes

(v) vegetarian, (gf) gluten free, (df) dairy free,
(nf) nut free