

Easter Brunch Buffet Menu

Harbor's Edge Restaurant Sunday, April 16, 2017 9:30 AM-2:00 PM

BREAKFAST SPECIALTIES

Made to Order Waffles Served with Maple Syrup

Chicken apple sausage, smoked bacon, sautéed breakfast potatoes with peppers

Made to Order Omelets

Diced tomatoes, mushrooms, scallions, ham, cheddar cheese, Swiss cheese, baby spinach and house-made charred salsa

Eggs Benedict

Chipotle hollandaise and charred tomato

Assorted Danish pastries, croissants and seasonal muffins

SALADS

Broccoli and Cauliflower Salad Asparagus and Mushroon Salad Achiote Tuna Salad

SOUPS

Chicken Tortilla

Avocado crema and tortilla chips

CHEESE & CHARCUTERIE

California Cypress Grove cheeses, locally sourced hand crafted smoked and cured meats, Wild Bills Bees flower honey and marmalades

Served with local artisan breads: Assortment of rustic breads including grain, French white, olive and cheese, honey comb, rosemary olive oil and Rain Forest crackers

SEAFOOD

Chilled shrimp, New Zealand Green Lip mussels, crab claws, Norwegian smoked salmon and house-made cocktail sauce

Shrimp Ceviche

Baja shrimp, lime, jalapeno and cilantro

CARVING STATIONS

Salt Crusted Prime Rib Classic au jus

Spiced Tamarind Turkey Breast Natural turkey jus

MADE TO ORDER CHILAQUILES

Chilaquiles

Roasted chicken, marinated steak, cilantro, avocado, pinto beans, salsa, pico de gallo, tortilla chips and eggs

ENTREES

Roasted Chicken

Truffle cheese potato

Seared West Coast Salmon

Spanish rice with green peas

Shrimp and Chorizo

Chimichurri whipped Yukon potato

DESSERTS

Assorted Mini Pastries Cones Tarts Macaroons Chocolates

\$56.95 for adults, \$22.95 for children, complimentary for children age 5 and under | Tax & gratuities not included Includes 1 glass of complimentary sparkling wine per adult & live entertainment from 10:00 AM - 2:00 PM.