

SOBOBA CASINO RESORT

EASTER BRUNCH

MARCH 31ST 2024

\$75 PER PERSON

HOT BREAKFAST SELECTIONS

Eggs Florentine with Hollandaise
Freshly Whipped Scrambled Eggs with Cheddar Cheese & Chives
Applewood Smoked Bacon and Pork Sausage Links
Roasted Breakfast Style Potatoes with Peppers & Onions
Vegetable Frittata with Sundried Tomato and Feta Cheese
Buttermilk Biscuits with Country Style Sausage Gravy
Brioche French Toast with Mixed Berry Compote and Vanilla Chantilly Cream

BAKERY SELECTIONS

Fresh Baked Danish and Breakfast Pastries | Croissants | Baked Sliced Breads | Artisan Rolls

COLD SELECTIONS

Classic Caesar Salad | Strawberry Spinach Salad with Candied Pecans and Balsamic Vinaigrette

Caprese Salad Skewers with Fresh Basil and Balsamic Reduction

Seasonal Fruit Display | Truffle Infused Deviled Eggs | Smoked Salmon Roses with Lemon Crème Fraiche

CHILLED SEAFOOD DISPLAY

Poached Gulf Shrimp | Shucked Oysters | Baby Neck Clams | Mussels Cocktail Sauce | Mignonette | Assorted Hot Sauces | Horseradish | Lemon wedges

HOT LUNCH SELECTIONS

Lemon Zest Asparagus Soup
Citrus Glazed Honey Ham with Pineapple Chutney
Pan Seard Salmon with Lemon Saffron Beurre Blanc
Reisling Brined Chicken Breast with Wild Mushroom Pan Sauce
Truffle Whipped Yellow Potato Puree
Roasted Brussels Sprouts with Pancetta and Balsamic Glaze
Baby Heirloom Carrots with Honey Ginger Glaze

SWEET SELECTIONS

PASTRY CHEF VANESSA'S DISPLAY OF ASSORTED DESSERTS
Assorted Macarons: Lavender, Rose, Pistachio | Carrot Cake | Lemon Lavender Cupcakes
Chocolate Dipped Strawberries | Passionfruit Mango Mousse Cake | White Chocolate Raspberry Domes

CHEF ATTENEDED STATIONS

Cooked to Order Omelets with Chef's Selection of Ingredients

Cooked to Order Pancakes with Bananas Foster Flambe Station, Berry Compote, Butter, Whipped Cream
Hand Carved Slow Roasted Prime Rib with Ruby Port Au Jus, Creamed Horseradish and Dinner Rolls