

Champagne Easter Brunch in Caretta 2019

\$64 Adults / \$19 Children 3-12 Years Old
Unlimited Champagne, Mimosas & Bellini's
Menu Served 11:00am - 3:00pm

Cold Items

Sushi Rolls: Cali Roll, Spicy Tuna, Vegi Roll

Sushi Special: Tropical Tuna Roll

Ceviche: Ora King Salmon

Smoked Salmon / Smoked Whitefish

Shrimp Cocktail / Oysters on the Half Shell

Fruit & Berries / Mozzarella & Tomato

Antipasto / Artisan Cheese

Baby Greens, Easter Egg Radish, Cucumber, Heirloom Tomato, Beemster Gouda,
Tarragon Vinaigrette

Petit Nicoise; Baby Romaine, Haricot Vert, Egg, Kalamata Olives, Sesame Seared
Tuna, Fingerling Potato, Roasted Tomato, Tarragon Vinaigrette

Breakfast Items

Omelet Items:

Wild Mushroom, Bell Pepper, Onion, Tomato, Spinach, Chorizo, Shrimp, Ham, Goat
Cheese, Cheddar, Swiss, Manchego

Applewood Bacon / Country Sausage / Potato Casserole

Smoked Salmon Benedict, Caper & Tomato Relish, Dill Sauce Fleurette

Mini Waffles:

Whipped Cream, Strawberry Sauce, Blueberry Compote, Chocolate Chips

Hot Items:

Buffet: Seven Spiced Grouper, Coconut Risotto, Bell Peppers, Heirloom Carrots,
Broccoli, Kaffir Lime Buerre Blanc

Buffet: Short Rib Pot Au Feu, Crispy Marble Potatoes, Carrots, Parsnips, Celery

Buffet: Chicken Cordon Bleu, Pommes Frites, Roasted Cipollini Onion, Emmentaler
Mornay

Buffet: Whipped Yukon Gold Potato

Buffet: Roasted Spring Vegetable

Carved: Spiral, Cider Glaze

Carved: Rack of Lamb, Sriracha Mustard Crust, Mint Pesto

Carved: Beef Tenderloin, Horseradish Crème

Plated: Crab Cake, Macadamia & Cilantro Pesto, Plantain Chips

Pastry Items

Artisanal Bread / Chef's Mini Pastry Creations

Kids Buffet

Chicken Tender/Pigs n' Blanket/Mac & Cheese/Baby Carrot