

POINT ROYAL

EASTER BRUNCH

BUFFET MENU

Buffet inclusive of
La Colombe Drip Coffee or Juice

Adults 50.00
Kids until 12 25.00

Bottomless Mimosa or Champagne 20.00

RAW BAR

East & West Coast Oysters
Fennel-Chili Mignonette

Key West Pink Shrimp Cocktail
House Cocktail Sauce, Fresh Horseradish

Yellowfin Tuna Tartare
Avocado, Chili-Sesame Seed Vinaigrette

Red Snapper Ceviche
Fennel, Sweet Potato, Leche de Tigre

CHILLED

Smoked Salmon
Red Onions, Whipped Cream Cheese, Lemon, Capers, Hard Boiled Eggs, Cucumbers, Assorted Bagels

Greek Yogurt Parfaits
*Beet Yogurt: Apple Tarragon Compote, Roasted Almonds;
Orange Yogurt: Clementine, Pomegranate, House Made Granola, Dark Chocolate*

Fresh Fruits Display
Seasonal Berries, Whole & Sliced Fruits

CHEESE CHARCUTERIE & SALADS

Artisanal Cheese
Loblolly Tomme, Magnolia Gouda, Goat Cheese, Pickled Vegetables, Seasonal Compotes

Charcuterie & Cured Meats
Prosciutto Di Parma, Salami, Salmon Rillettes, Vegetable Terrine, Pickled Vegetables

Salad Bar
Arugula, Mix Greens, Cherry Tomatoes, Chickpeas, Shaved Radishes, Cucumbers, Pickled Onions, Parmesan Cheese, Poppy Seed Vinaigrette, Cumin-Lime Vinaigrette, Seasonal Daily Selections

Spring Salad
Sugar Snaps, Heirloom Radishes, Mint, Spring Mix Lettuce, Shaved Asparagus, Crispy Gruyere, Citrus Supremes, Charred Lemon-Agave Vinaigrette

CARVED MEATS & FISH

Smoke-Roasted Whole Branzino
Roasted Tomato-Caper Vinaigrette

Peppercorn Prime Rib Eye
Charred Scallion Chimichurri

Roasted Lamb Leg
Mint Pistachio Gremolata, Lime Cumin Yogurt, Chimichurri

CHEF'S TABLE

Point Royal Clam Bake
Maine Mussels & Clams, Crawfish, Shrimp, Baby Corn, Peanut Potatoes

Fried Oyster Po'Boy
Lettuce, Bread & Butter Pickles, Spicy Mayo

Waffle Station
Maple Syrup, Infused Honey, Raspberry Syrup, Roasted Pecans, Nutella Spread, Fresh Berries

HOT ITEMS & SIDES

Warm Broccoli Salad
Freekeh, Peanut Sauce, Mint, Scallions

Crispy Brussel Sprouts
Shaved Apples, Spicy Pecans, Maple Cider Vinaigrette

Crispy Breakfast Potatoes
Caramelized Onion, Rosemary & Parmigiano

Roasted Carrots
Candied Bacon, Rosemary, Hazelnuts, Labnah, Pickled Mustard, Currants, Espellete

Pork & Chicken Breakfast Sausages

Applewood Smoked Bacon

EGGS

Organic Farm Egg Omelets
Grilled Mix Mushroom, Spinach, Gruyère, Roasted Vegetable Day, Sharp Cheddar, Goat Cheese

Tortilla Española
Confit Potato & Onions, Chorizo Aioli

Quiche
Smoked Bacon, Goat Cheese



DESSERT ROOM

Pot de Fleur Cake Pops

Grand Marnier Creme Brulée
Creme Caramel Rum Essence Sable Crust

Strawberry Salad
with Mojito Gelee Cubes

Key Lime Speculos Tartlet Meringue Drop

Assorted Cupcakes

Cocoa Infused Milk and Chocolate Chip Cookies

Passion Fruit Cheesecake
Cassis Glaze

Palmier

Pistachio Craqueulin

PASTRIES

Butter Croissant

Blueberry Scone

Assorted Muffin

Brown Sugar Cocoa Coffee Cake

Daily Donut

CEREAL BAR

Cereals
Frosted Flakes, Granola, Special K, Cheerios

Add-Ons
Blueberries, Blackberries, Bananas, Strawberries, Candied Walnuts, Banana Chips, Toasted Coconut, Chai Tea Powder, Cocoa Powder, Chocolate Chips, Marshmallows

Drizzles
Vanilla, Raspberry Mint, Chocolate, Cinnamon

Milk
Whole, Skim, Soy, Almond

Chef Geoffrey Zakarian

