

# 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



