

Easter Brunch Buffet

Sunday April 1, 2018 10:00AM to 3:00PM
Hosted in the Grande Ballroom of The Scottsdale Plaza Resort

From the Sea

Jumbo Tiger Shrimp, Shucked Oysters on Half Shell
Chipotle Cocktail Sauce, Traditional Cocktail Sauce, Spicy Remoulade,
Lemon Wedges, Mini Tabasco

Vitality Bar

Acai, Vanilla Yogurt, Greek Yogurt, House-made Granola, Assorted Berries,
Pomegranate Seeds, Unsweetened Shredded Coconut, Peanut Butter, Banana, Flaxseed,
Chia Seed, Honey

From the Garden

Seasonal Sliced Melons and Berries

Field Green Salad

Wild Field Greens, Carrot Coins, Sliced Hot House Cucumbers,
Shaved Radish, Onion Slivers
Green Chile Ranch, and House-made Herb Vinaigrette

Roasted Street Corn Salad

Toasted Corn, Black Beans, Jicama, Queso Fresco, and Citrus Aioli

Watermelon Mint Salad

Diced Watermelon, Diced Cucumbers, Rough Chopped Mint,
tossed with Vanilla Greek Yogurt

Mediterranean Table of Plenty

Hummus, Tzatziki, Three Olive Tapenade, Roasted Artichoke Hearts, Fiery Feta Dip,
Assorted Greek Olives, Grilled Seasonal Vegetables, Grilled Pita, Flat Bread,
Herb Crostini, Assorted Imported Cheeses

Breakfast

Assortment of Freshly Baked Muffins, Pastries, Bagels
Whipped Cream Cheese, Strawberry Whipped Cream Cheese, Butter, Preserves

Assorted Quiche

Boar's Head Thick-Cut Bacon, Breakfast Sausage
Crunchy French Toast, Butter, Maple Syrup

Omelet Station

Hickman's Family Farms Eggs, Egg Whites
Bacon, Ham, Chorizo, Onions, Sliced Mushrooms,
Hatch Green Chile, Diced Bell Peppers, Cheddar Cheese,
Pepper Jack, Queso Fresco, Feta, Charred Jalapeños,
House-made Salsa, Salsa Verde

Adults \$65.00+ tax and
service charge

13-17 Years Old \$28.00+ tax and
service charge

6-12 Years Old \$18.00+ tax and
service charge

5 and Under Complimentary

Pancake Station

Fluffy Pancakes, Assortment of Fresh Berries, Sliced Bananas,
Chopped Pineapple, Unsweetened Shredded Coconut, Chocolate Chips,
Pecans, Butter, Maple Syrup, Whipped Cream

Roasted and Carved

Herb Crusted Roasted Prime Rib, Roasted Jalapeño Au Jus and Horseradish Cream
Bacon Wrapped Pork Tenderloin, House-made Whiskey BBQ Sauce

Entrees and Accompaniments

Charred Chipotle Chicken
Lemon Thyme Salmon with White Wine Sauce
Wild Mushroom Risotto, Green Chile Macaroni and Cheese,
Roasted Baby Vegetables, Garlic Mashed Potatoes
Artisan Breads, Rolls, and Butter

The Sweet Things

Assortment of Elegant Petite French Pastries, Assorted Cake Pops
Apple Cobbler with Cinnamon Whipped Cream

Children's Buffet

Veggie Cups

Carrot, Celery, Cucumber Sticks, Ranch

Berry Cups

Assorted Berries, Sliced Strawberries

Beef and American Cheese Sliders

House-made Macaroni and Cheese

Chicken Tenders

BBQ Sauce, Ranch, Tater Tots

Assortment of Chocolate Rice Krispies, Cookies, Chocolate and Strawberry Mousse Cups
Milk, Chocolate Milk, Apple Juice, Lemonade

Featuring a
Visit from the Easter Bunny,
Kids Corner featuring Arts & Crafts
Stations, Movies and
Face Painter

RESERVATIONS REQUIRED cynthiae@scottsdaleplaza.com or 480 951-5170