

SUNDAY, APRIL 1, 2018 11AM - 4PM IN THE ATLANTIC BALLROOM

STER

Adults \$74.95* | Children 6 - 10 \$25.00* Kids 5 and under are free *Deposit Required - \$50 per adult and \$25 for children











EASTER BRUNCH MENU

SWEET TREAT SELECTIONS

Sweet and Savory Breakfast Breads – Chocolate Croissants, Blueberry Muffins, Banana Nut Bread Assorted Breakfast Pastries – Coffee Cake, Cinnamon Rolls, Almond Rolls Seasonal Fresh Fruits – Strawberries, Pineapple, Melon

HOT BREAKFAST SELECTIONS

Hand-cut Roasted Red Bliss Breakfast Potatoes | Applewood Bacon | Savory Maple Sausage | Chicken Apple Sausage Assorted Mini Frittata – Spinach Tomatoes and Egg White, Ham and Cheese, Veggie and Cheese Belgium Waffles with Blueberry Compote and Maple Syrup | Design Your Own Omelet Station

DELICIOUS BRUNCH SELECTIONS

Herb Crusted Charcuterie – Salami, Prosciutto, Mortadella Assorted Domestic and Imported Cheese – Cheddar, Monterey Jack, Port Derby, Port Salute Norwegian Smoked Salmon – Capers, Egg Whites, Egg Yolks, Red Onions Top Round Carving Station with Au Jus Herb Crusted Leg of Lamb Carving Station with a Mint Jus Mango Mustard Glazed Salmon Lobster Mac and Cheese

ICE DISPLAY

Hand Carved Ice Boat with Jumbo Shrimp Cocktail – Cocktail Sauce Assorted Hand Rolled Sushi

SPRING SALAD STATION

Chef's Selection of Mixed Green Seasonal Berries, Cucumber, Carrots, Hearts of Palm, Sweet Peppers, Chick Peas, Assorted Cheeses and Chef's Selection of Dressings

SWEET ENDINGS

Chef's Selections of Mini Desserts and Cookies

ENJOY LIVE JAZZ MUSIC AND A VISIT FROM THE EASTER BUNNY

FOR MORE INFORMATION OR TO MAKE A RESERVATION CALL 561.226.3022 WHERE BOCA COMES ASHORE