



Easter Brunch Buffet

CHEF ATTENDED OMELETTE STATION

brown sugar ham | bluefin crab | smoked salmon
fire roasted bell peppers | scallions | wild mushrooms | artichoke hearts | sundried tomatoes
asparagus | vermont cheddar | herbed goat cheese | smoked gouda | pepper jack

BREAKFAST

Croissant Breakfast Sandwiches
steamed egg | aged prosciutto | melted gruyere | dijonnaise

Organic Blueberry Pancakes
Maple Syrup | Whipped Vanilla Bean Cream | Blackberry & Valencia Orange Jam | Bourbon Orange Butter

Broccoli Cheddar Quiche & Quiche Lorraine

BREAKFAST SIDES

farm fresh scrambled eggs with soft herbs | nueske smoked applewood bacon | pork sage sausage links
chicken apple sausage links | red bliss breakfast potatoes

PASTRIES

blueberry muffins | assorted scones | berry crumble bars | apple cranberry crumble

GREENS

Organic Baby Gem Caesar Salad
spanish anchovies | shaved parmesan | oatmeal bread croutons | house made caesar dressing

Baby Wedge Salad
crisp iceberg | cherry heirloom tomatoes | pt. reyes blue cheese crumbles | chives | crispy prosciutto
extra virgin olive oil | blue cheese dressing

Crab Louie Salad
spotted baby romaine | bluefin crab | shaved crouton | cherry heirloom tomatoes | chives | thousand island dressing

APPETIZERS

Cheese & Fruit
midnight moon goat cheese | brie | pt. reyes blue cheese | cantaloupe | honeydew | pineapple strawberries
raspberries | blueberries | blackberries | watermelon | local honeycomb | red & green grapes

Farmers Market Crudité
heirloom rainbow carrots | baby red & gold beets | baby turnips celery | cucumber | baby radish | house made ranch
dressing | house made blue cheese

PASTA

House Made Rigatoni

duck sugo | shaved parmesan | torn basil | extra virgin olive oil

Four Cheese Lobster Mac n Cheese

cheddar | gouda | jack | american | black truffle | herbed breadcrumbs

Oven Roasted Asparagus

white truffle butter | chervil | extra virgin olive oil

Whipped Potato Mousse

crispy garlic | chives | house made gravy

FROM THE OCEAN

Freshly Shucked Selection of West Coast Oysters

Crab Claws

horseradish cocktail sauce | lemon wedges

Chilled Jumbo Gulf Shrimp

horseradish cocktail sauce

Halibut Crudo

citrus | crispy garlic | chili

CARVING STATION

Slow Roasted Herbed Prime Rib

horseradish cream | borolo demi-glace

Fire Roasted Bone in Leg of Lamb

mint cilantro chimichurri | mustard grain sauce | creamed spinach | artisanal bread rolls

DESSERT DISPLAY STATION

carrot cake | mini assorted cupcakes | raspberry linzer torte

DESSERT ACTION STATION

EVO Crepe Station by Chef Ginger Niles

organic wild berry compote | nutella chocolate mousse | bruleed pink lady apples | peanut butter mousse
chantilly cream | seasonal berries