



LAGUNA BEACH

**EASTER 2017  
GRAND BALLROOM**

**CARVED ICE SEAFOOD DISPLAY**

Poached Prawns, Cocktail Crab Claws  
Fresh Lemon, Cocktail Sauce, Cognac Louis, Tomatillo Ponzu Sauce

**SUSHI AND SASHIMI**

Pickled Ginger, Soy Sauce, Wasabi, Housemade Sushi Sauce

**ENTRÉES**

Roasted Tri-Tip Steak, Chimichurri Sauce  
Stuffed Lamb Loin, Minted Spring Pea Purée  
Roasted Spring Chicken, Baby Vegetables, Rosemary Jus  
Pan Seared Salmon, Fresh Tomato Citrus Relish, Shaved Fennel, Meyer Lemon Beurre Blanc

**CHARCUTERIE AND ARTISAN CHEESE**

Selection of Cured Meats, Grilled and Pickled Vegetables, Mustards, Tapenades  
Assorted Domestic and Imported Cheeses  
Dried and Fresh Fruits, Marcona Almonds, Honeycomb, Housemade Jams and Compotes

**OMELET STATION**

Shrimp, Ham, Bacon, Cheddar, Goat Cheese  
Avocado, Tomatoes, Trio of Bell Peppers, Assorted Wild Mushrooms, Grilled Onions  
Spinach, Scallions, Fresh Herbs, Pico de Gallo

**EGGS & PAN BREADS**

Scrambled Eggs, Eggs Benedict, Hollandaise  
Assorted Toasted Bagels, House-Smoked Salmon, Traditional Condiments, Flavored Cream Cheese  
Dulce de Leche French Toast, Cinnamon Whipped Cream, Caramel Sauce  
Whipped Butter, Maple Syrup

**SOUP AND SALAD**

Asparagus Soup, Truffle Cream  
~~~  
Classic Caesar Salad  
Baby Red and Green Romaine Lettuce, Aged Parmesan Cheese, Herb Croutons, Caesar Dressing  
~~~  
Mixed Greens Salad  
Asparagus, Artichokes, Heart of Palm, Bell Pepper, Ranch, Aged Balsamic Vinaigrette, Sherry Vinaigrette  
~~~  
Seared Albacore Tartare  
Easter Radish, Avocado, Micro Salad, Crème Fraîche, Wasabi Tobiko  
~~~  
Organic Red Quinoa Salad  
Shaved Vegetables, Pea Tendrils, Spring Herb Vinaigrette  
~~~  
Trio of Kale Salad  
Cucumber, Watermelon Radish, Strawberry, Fennel, Red Chili Garlic Vinaigrette  
~~~  
Wild Arugula Salad  
Shaved Pickled Beets, Goat Cheese, Citrus Segments, Spiced Candied Pistachio, Tangerine Vinaigrette  
~~~  
Vine Ripe Tomato Salad  
Fresh Mozzarella, Basil, Balsamic Reduction, Extra Virgin Olive Oil

**ACCOMPANIMENTS AND BREAD**

Applewood-Smoked Bacon, Chicken Apple Sausage  
Lamb Chopper Macaroni & Cheese  
Tri Color Pee Wee Potatoes, Caramelized Onions  
Herbs Spring Vegetable Medley  
Array of Breakfast Pastries, Cinnamon Rolls, Montage Hand Crafted Breads

**CHILDREN'S STATION**

Chicken Fingers, Mini Corn Dogs, Macaroni & Cheese, Peanut Butter & Jelly  
Carrots, Celery Sticks, Curly Fries, Ranch Dressing  
Assorted Jell-O, Whipped Cream, Berries

**FRUIT STATION**

Sliced Fresh Exotic Fruits and Berries, Agave Citrus Yogurt Sauce

**DESSERTS**

Executive Pastry Chef Lee Smith's Elaborate Dessert Display

