



EASTER BRUNCH

Sunday April 21st, 2019
Captiva Ballroom 9am-1pm
\$69 Adults, \$35 Children 5-12,
Under 5 Complimentary

SLICED SEASONAL FRUITS

Cantaloupe, Honeydew Melon, Hawaiian Pineapple,
Strawberries, Dragonfruit, Kiwi, Mango

FROM OUR BAKERY

Seasonal Muffins, Breakfast Breads, Pastries
Hot Cross Buns

A TASTING OF SALMON

Cured Gravlox, Brown Sugar Cured Hot Smoked
Atlantic Salmon
Dill Mustard Sauce, Caper Remoulade

TREASURES OF THE GULF

Citrus Poached Shrimp
Crabby Mary Cocktail Sauce
Ceviche, Salmon, Snapper, Grouper

ARTISAN GREENS MIXED SALAD BAR

House Grown and Local Greens
Romaine, Mizuna, Arugula, Red Oak, Mâché
Painters Palette Roasted Baby Carrots
Roasted Tri-Color Cauliflower, Toasted Pepitas,
Garlic Croutons, Marinated Mozzarella, Aged Cheddar,
Bacon, Olives, Heirloom Tomatoes
Truffle Roasted Foraged Mushrooms
House-Made Dressings

CARVING STATION

Mustard & Recao Rubbed Leg of Lamb
Mint Basil Marmalade

Slow Roasted Bone-in Prime Rib of Beef
Au Jus, Horseradish Sauce, Artisan Rolls

OMELET STATION

Cheddar Cheese, Roasted Mushrooms, Three Color
Bell Peppers, Fresh Tomatoes,
Caramelized Onions, Pit Ham

CHICKEN "LONGANIZA" RICE

Sausage, Peppers, Marinated Roasted Chicken

SWEET PLANTAIN STUFFED FRENCH TOAST CASSEROLE

Sweet Plantain, Caramel, Brioche, Vanilla Cream
Cheese, Cabernet Blackberry Compote

CRISP BACON AND SAUSAGE

MALLORCA TOAST EGG BENEDICT

Serrano Ham, Paprika Hollandaise

SMOKED PORK BELLY SHRIMP AND GRITS

Shrimp, House Smoked Pork Belly
Pimento Cheese Grits

THREE CHEESE HASH BROWN POTATOES

Caramelized Shallot, Cheddar, Swiss, Parmesan

SPRING VEGETABLES SUCCOTASH

Haricots Verts, Baby Carrots, Root Vegetables
Baby Squash, Tomato, Edamame, Herb Butter

FROM OUR SWEET TABLE

TEMBLEQUE THREE WAYS

Coconut Custard, Hazelnut, Mango

MINI PETIT FOURS, KEY LIME PIE, PETIT CHEESECAKES

ASSORTED CHOCOLATES, EASTER CANDIES

DONUT SUNDAE STATION

Rainbow Sprinkles, Cookie Crumbles
M&M's, Jelly Bellies, Whipped Cream
Cherries, Jordan Almonds, Nonpareils,
Gummy Bunnies, Chocolate Glaze, Caramel
Vanilla, Chocolate Ice Cream

SPECIAL APPEARANCE
by The Easter Bunny

Reservations strongly encouraged.
Please call 239-472-5111, ext 1483



SOUTH SEAS
ISLAND RESORT
CAPTIVA ISLAND, FLORIDA