**EASTER BRUNCH**

**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 Gravlax, 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 Palate 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

**SPECIAL APPEARANCE**
by The Easter Bunny

**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

**SOUTH SEAS ISLAND RESORT**
CAPTIVA ISLAND, FLORIDA

**Sunday April 21st, 2019**
**Captiva Ballroom 9am-1pm**

$69 Adults, $35 Children 5-12,
Under 5 Complimentary

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

**Special Appearance**
by The Easter Bunny