



EAU PALM BEACH
Resort & Spa

EASTER BRUNCH

SALAD BAR

Field Greens Salad

Tomatoes, Carrots, Cucumbers, Assorted Dressings

Roasted Rose Potatoes

Scallions, Grainy Mustard Dressing

Mozzarella and Tomato Salad

Fresh Basil, Balsamic Glaze, Roasted Red Peppers

Roasted Baby Beet Salad

Pea Tendrils, Smoked Blue Cheese, Key Lime Honey Emulsion
Grilled Watermelon Wedges, Ricotta Salata, Micro Mint, Lemon Honey Vinaigrette

RAW BAR

Poached Shrimp, Oysters on the Shell, Clams on the Shell, Crab Claws

Cocktail Sauce, Champagne Mignonette, Mustard Aioli, Tabasco, Lemon

MEDITERRANEAN BAR

Charcuterie & Cheese Board

Roasted Garlic, Marinated chickpeas, Cocktail Onions, BBQ & Onion salsa, Hot Peppers, Chimichurri,
Roasted Peppers & Garlic, Tartar Sauce, Mayo, Grain Mustard, Salsa, Marinated Feta, Marinated
Mozzarella, Giardiniera, Pickles, Marinated Mushrooms, Guacamoles, Assorted Nuts, Dates, Candied
Pineapples, Figs

HOT ENTRÉE BAR

Pork Bacon Wrapped Tenderloin

Sundried Tomato Chick Pea Stew, Charred Scallions

“Copper Point Lager” Grilled Chicken Thighs

Mustard Onion Relish, Smoked Paprika

Cornmeal Crusted Pan-Fried Trout

Braised Baby Kale, Lemon Caper Cream



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Grilled Manhattan Cut NY Strip Steak

Spring Onion Chimichurri, Roasted Baby Potatoes

Roasted Whole Cauliflower

Golden Raisin, Lemon, Pine Nuts & Oregano

Grilled Asparagus

Mustard Vinaigrette, Brown Butter Breadcrumbs

CARVING STATION

Colorado Leg of Lamb

Rosemary & Grain Mustard Marinade, Mint Gastrique

Cherry Glazed Ham

Pineapple Sambal Chutney

OMELET STATION

Whole Shell Eggs, Egg Whites, Liquid Whole eggs

Applewood Smoked Bacon, Smoked Country Ham, Chicken Apple Sausage, Chorizo Sausage
Caramelized Onions, Roasted Peppers, Mushrooms, Ripe Tomatoes, Baby Spinach, Artichoke Hearts
Monterrey Jack, Cheddar, Goat Cheese, Feta