

# EASTER BRUNCH AT INNISBROOK

Sunday, April 4, 2010 | 11am – 3pm | Edinburgh Ballroom

***Complimentary Champagne & Mimosas will be served.***

## For Starters

### Baked Idaho Potato Soup

On the side you may choose: Applewood Bacon, Aged Cheddar, Spring Chives

## Salad Station

One of our fine chefs will create:

- Chinese Chicken Salad, Spicy Mustard Dressing
- Caesar Salad with Fresh Cut Romaine, Warm Sautéed Shredded Chicken, BBQ Pulled Pork or Rings of Pancetta

## Displayed Creations

- Shrimp Cocktail
- Spinach & Roasted Mushroom Salad, Warm Bacon Vinaigrette
- Blackened Tuna Nicoise Salad
- Mixed Green Salad wide variety of accompaniments
- Greek Salad, Imported Feta & Kalamata Olives, Oregano & Basil Dressing

## Crêpes of Cannes

One of our fine chefs will create:

### Sweet & Savory Filled

- Plain, Chive, Fruit compotes, Meat, Cheese, Vegetables  
Finished with Velouté or Whipped cream

## Le Rotisserie

### Carved Rock Salt Roasted Premium Prime Rib of Beef

Au Jus, Pommery Mustard, Shredded Horseradish Sauce

### Rosemary Citrus Leg of Lamb

Mint Jus

### Hot Smoked Salmon Fillet

Lime Cream Sauce

### Maple Sugar Glazed Ham

Dijon Sauce

Flaming displayed entrees featuring:

- Rotisserie Chicken
- Yukon Gold Cheesy Mashed Potatoes
- Butter Glazed Roasted Sweet Potato Wedges
- Creamy Spinach & Artichoke Ragout
- Louisiana Jambalaya, Sausage, Shrimp & Chicken
- Herb Crusted Mahi Mahi
- Wild Mushroom Vegetable Strudel, Herbed Cheese
- Red Beans & Rice
- Grilled Spears of Steakhouse Asparagus

## Le Omelettes & Eggs

One of our fine chefs will create yours:

Imported Cheeses, Peppers, Spinach, Tomatoes, Sweet Onions, Herbs, Chicken, Chorizo Sausage & Ham

- Accompanied by Surf & Turf Griddled Hash Cakes

## The Last Course

**Is always the best**

One of our fine chefs will create:

- Bananas Foster with Grand Marnier, Vanilla Bean Ice Cream
- Warm Louisiana Beignets, Butterscotch & Chocolate Sauces

Our Beignets are square sweet dough pieces, fried golden brown and finished with 10X Sugar. Drizzled with your choice of sauces & enjoyed best with a cup of our steaming roasted coffee.

An Elegant Array of Signature Innisbrook Sweets

- Easter Bread with Whipped Sweet Crème
- Chocolate Cheesecake Lollypops
- Florida Sweet Fruit & Key Lime Tartlets
- Apple, Pecan & Boston Cream Pies
- Chef Andre's Messy Cherry or Apple Breads

Kid's corner will feature:

- Macaroni & Cheese
- Mini Sliders
- Potato Wedges
- BBQ Chicken Wings
- Jelly Sandwiches

Adults: \$32.95\* Children: \$16.95 (ages 4 – 12)

**Reservations required by calling 727.942.2000**

All families attending the Easter Brunch will enjoy our outdoor complimentary carnival, full of games, crafts, Easter egg hunts and fun!

*\*tax and gratuity not included; member discounts do apply. \*\*Based upon availability. Does not include \$15 resort fee or 12% tax.*

