



BRUNCH

SUNDAY APRIL 21 • INVERNESS BALLROOM
Seatings at 11:00 am & 3:00 pm

SOUP, SALADS AND COLD SELECTIONS

Cream of Asparagus Soup (Gluten Friendly)

Crisp Spring Salad
Baby Arugula, Radish, Cucumbers, Pickled Pearl Onions, Toasted Sunflower Seeds, Marinated Teardrop Tomatoes, Pickled Carrots and Sweet Onion Vinaigrette (Vegetarian & Gluten Friendly)

Artichoke Mango and Pepper Salad with Lemon Parsley Dressing

Antipasti Salad

Bay Scallop and Green Beans Sundried Tomato, Pine Nuts, Sherry Vinaigrette

Seafood Salad

Tropical Fruit Display
Mint Yogurt and Honey Basil Dips (Vegetarian & Gluten Friendly)

Deviled Eggs
Stuffed Many Ways (Gluten Friendly)

Traditional Shrimp Cocktail
Cocktail Sauce and Lemon Wedges (Gluten Friendly)

Citrus Honey Smoked Salmon, Traditional Accompaniments

BUFFET ENTREES

Airline Chicken Breast
Tomato, Garlic Gruyere Fondue with Grilled Leeks, Baby Tomatoes (Gluten Friendly)

Swordfish
Sundried Tomato Boursin and Shrimp Au Gratin,
Citrus Beurre Blanc

Mushroom Ravioli, Light Pesto Cream

Sour Cream and Chive Whipped Potatoes
(Vegetarian & Gluten Friendly)

Golden Fruit Wild Rice Blend
Apricots, Golden Raisins, Pearled Barley, Almonds, Red Peppers

Ginger Roasted Carrots (Vegetarian & Gluten Friendly)

Steamed Vegetables in a Minted Butter, Snap Peas, Cauliflower,
Asparagus, Ramps (Vegetarian & Gluten Friendly)

CARVING AND ACTION STATIONS

Herb Crusted Prime Rib
Rosemary Au Jus, Horseradish, Bakery Fresh Rolls and Whipped Butter

Roasted Leg of Lamb
Natural Reduction with Port Wine and Mint Jelly
(Gluten Friendly)

Dark Rum and Pineapple Baked Ham, Apricot and Maple Glace
(Gluten Friendly)

OMELETS & EGGS *First Seating Only*

Choice of Ham, Bacon, Tomatoes, Onions, Peppers, Cheese

Accompanied by Home-Fries, Smoked Bacon and Sausage Patties
(Gluten Friendly)

CHILDREN'S BUFFET

Macaroni & Cheese, Hamburger Sliders, Chicken Nuggets, Crinkle Cut Fries, Pizza Bites, Peanut Butter & Jelly Sandwiches, Easter Bunny Cookies and Assorted Cupcakes

DESSERT AND COFFEE STATION

Fresh from the Innisbrook Bakery

Peach Melba Station
Flambe Peaches and Macerated Raspberries Over Vanilla Bean Ice Cream

Elaborated Dessert Display
Classic Favorites, Contemporary Treats

Regular Coffee, Decaf Coffee, Assorted Teas

\$49.95++Adult
\$19.95 Children (4 – 12 years old)

Member discounts apply. 7% tax and 24% gratuity is not included.

RESERVATIONS REQUIRED
by calling 727.942.5544 or online at
InnisbrookGolfResort.com/EventReservations



INNISBROOK®
A SALAMANDER® RESORT