

EASTER BRUNCH BUFFET

Menu

Homemade Latin Sweet Breads

Banana bread, guava cream cheese hojaldre, crispy churro, coconut-berry muffin and chocolate-chocolate chip muffin.
Mango butter, guava marmalade and dulce de leche

Omelet station

Build your own from Cheddar, Swiss, Provolone, Manchego cheeses, tomatoes, spinach, mushrooms, red onions, green peppers, asparagus, black beans, jalapenos, roasted garlic, ham, bacon, chorizo, shrimp

Smoked Salmon Station

Pacific Northwest Smoked Salmon, whipped cream cheeses, plain, herb, chives; bagels and bagel chips
Red onions, egg yolk and egg whites, caper and caperberries

Frutas del Mar

(Seafood Display)

Jumbo shrimp cocktail, Oysters on the half shell, Snow crab claws, Chef's offering of Ceviche
Latino cocktail salsa, mignonettes, salsa remoulade and mojoes

Salad Bar Display

Florida Grown Lettuces, tomatoes, cucumbers, red onions, pickled carrots, golden beets, garbanzo beans, toasted pepitas, artichoke hearts, hearts of palm, hand torn bacon, feta cheese, mixed olives, fresh corn with an assortment of House made dressings such as Cesar, red wine vinaigrette, goat cheese ranch, cumin – orange vinaigrette and smoked paprika vinaigrette

Tropical Fruit Salad

Pineapple, melon, mango, kiwi, mixed berries and papaya. Mojito yogurt sauce

Grilled Vegetables Display

Asparagus, red onion, Portobello mushroom, Florida corn, roasted peppers, eggplant, broccoli and cauliflower.

Mariquitas Cubanas Display

Plantain and malanga chips. Black bean hummus, Haitian eggplant salad, Cuba Libre salsa

Carving Station

New York Sirloin Steak

Latin Adobo-crust roasted New York strip loin.
Rioja red wine sauce

Banana Leaf Roasted Boneless Turkey Breast

Mango-curry glazed boneless turkey breast roasted in banana leaves.
Tamarindo-pineapple date chutney

Mojito-Glazed Ham

Mojito glazed boneless ham
Pineapple and Maraschino cherry pinchos, panela-rum syrup

Artisan Breads with Mango Butter and Panela Butter



EASTER BRUNCH BUFFET

Menu

Main Dishes

Shrimp Enchilado

Fresh shrimp sautéed in our famous Cuba Libre Enchilado Creole sauce

Ropa Vieja

Shredded Beef Brisket stewed with tomatoes, bell peppers, onions and red wine

Mushroom Paella

Wild and domestic mushrooms with Bomba rice and fresh rosemary

Side Dishes

Roasted garlic mashed potatoes

Buttery mashed potatoes with a hint of roasted garlic, chives

Saffron Rice & Black Beans

Carolina long grain yellow rice and green peas & traditional Black Bean Soup

Grilled Broccoli

Hazelnut streusel, Romesco

Maduros

Fried ripened plantain

Mesa Pastelera

Pudín de Pan

Warm Cuban bread pudding.

Warm caramel, chocolate-orange sauce, salsa inglesa and whipped cream

Tocino del Cielo

A traditional Cuban dessert of vanilla custard.

Candied mango and papaya salad.

Coconut macaroons

Fresh coconut cookies with a guava marmalade center

Mami Totty's Arroz con Leche

A classic Cuban rice pudding recipe handed down from Chef Pernot's mother-in-law.

Whipped cream and candied macadamia crunch

Tres Leches

Vanilla sponge cake soaked in three milks. Mocha mousse

Queso Crema

Cheesecake mousse. Guava compote

Torta de Chocolate y Dulce de Leche

