

EASTER BRUNCH

The Village Lawn
Sunday, April 21 | 10:30 a.m. to 2:30 p.m.

BREAKFAST CORNER

Eggs Benedict | Hollandaise Sauce | Chives

Applewood Smoked Bacon | Pork Sausage | Chicken Apple Sausage

Roasted Breakfast Potatoes | Bell Pepper | Cajun Seasoning

Fluffy Scrambled Eggs | Crème Fraiche | Chives

House Made Quiches

Brioche French Toast | Blueberries | Warm Maple Syrup | Whipped Butter

WAFFLE STATION

Freshly Baked Belgium Waffles | Whipped Cream | Bananas | Strawberries | Raspberries
Blueberries | Warm Maple Syrup | Whipped Butter

OMELET STATION

Egg Whites | Cage Free Eggs | Onions | Ham | Bay Shrimp | Mushrooms | Spinach | Bell Peppers
Tomatoes | Salsa Roja | Pico De Gallo | Swiss | Mozzarella | Cheddar

ENGLISH BREAKFAST

Santa Barbara Cambridge Smoked Salmon | Freshly Baked Bagels | Cream Cheese | Capers
Hard Boiled Eggs | Diced Red Onions

BREAKFAST PASTRY SELECTION

Banana Nut Bread | Cranberry Nut Bread | Assorted Mini Danishes | Scones | Lemon Curd
Preserves | Fruit Danish

LIGHT & HEALTHY

Whole & Sliced Organic Fruit | Berries | Organic Yogurt

Mini Parfait | House Made Granola

Freshly Squeezed Juices

ANTIPASTO & CHEESE DISPLAY

Banon | Morbier | Roquefort | Triple Brie Cream | Taleggio | Port L'aveque | Stilton Cheese

Assorted Fruit Chutney | Caramelized Pecan Nuts | Fresh Fruit

Lavosh | Toasted Crostini | Breadsticks

Olive Tapenade | Hummus | Tzatziki | Baba Ghanoush

Cured Meat | House Made Charcuterie

Assorted Olives

Grilled Vegetables

FARMERS MARKET CORNER

Assorted Organic Salad | Mixed Greens | Baby Iceberg | Arugula

Assorted Toppings | Cherry Tomato | Slice Mushroom | Cucumber | Croutons

Caramelized Pecan | Feta | Goat Cheese | Quinoa | Shredded Carrots

Diced Apple | Blue Cheese Crumbles | Roasted Beets | Haricot Verts

Assorted Dressings | House Made Ranch | Basil Balsamic | Citrus Vinaigrette

Traditional Caesar Salad | Herb Crouton | Parmesan Cheese

Sliced Heirloom Tomatoes | Mozzarella | Aged Balsamic | Olive Oil | Fresh Basil

Grilled Asparagus Salad | Shaved Speck | Truffle Vinaigrette | Hard Boiled Eggs



VISTA COLLINA

VistaCollinaResort.com

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HOUSE MADE SUSHI

Assorted Rolls | California | Spicy Tuna | Vegetarian
Soy Sauce | Pickled Ginger | Wasabi

RAW BAR

Poached Jumbo Shrimp
Oysters on the Half Shell
Snow Cocktail Crab Claw
Cocktail Sauce | Lemons | Mignonette Sauce
Horseradish

CARVING STATION

Rosemary & Garlic Crusted Leg of Lamb | Natural Jus
Clove & Orange Glazed Ham | Pineapple Gastrique
Prime Rib of Beef | Au Jus | Creamy Horseradish Sauce
Buttermilk Whipped Potato

HOT ENTRÉES

House Made Orecchiette Pasta | Creamy Morel Sauce | Asparagus
Green Pea | Aged Parmigiano Reggiano
Pan Seared Scallops | Grilled Meyer Lemon Beurre Blanc
Corn & Roasted Bell Pepper Relish
Cedar Wood Plank Salmon | Shaved Fennel & Fava Bean Relish
Lemon Infused Olive Oil Heirloom Cherry Tomato
Assorted Spring Vegetable | Oregano Oil | Aged Balsamic Glaze

DESSERT

Mini Pastries | Pies | Entremets | Mini Desert Bites

CHILDREN'S EASTER BUFFET

Mac & Cheese
Cheese Pizza
Crispy Chicken Tenders
Tater Tots
Vegetable Crudit  | Ranch

Chef Vincent Lesage

\$88 for adults | \$35 for children aged 4 to 13



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