



GAYLORD SPRINGS®
GOLF LINKS

Easter Sunday Brunch Menu

April 21, 2019
10 a.m. – 3 p.m.

\$60 per adult

\$50 for seniors 65 and over

\$25 per child (5-12)

(All prices inclusive of tax and service fees)

COLD DISPLAYS

Market-Style Fruit and Seasonal Berries display with Blackberry Yogurt

Domestic Cheese Display accompanied by French Bread, Lavash and Crackers

Display of Smoked Scottish Salmon

Garnished with Capers, Red Onion and Chopped Eggs

Served with Assorted Bagels and Cream Cheese

Deviled Eggs Italia

Crispy Prosciutto, Green Olives and Mascarpone

Antipasto Display with an Assortment of Cured Meats, Cheese and a Colorful Arrangement of

Fire-Roasted Vegetables and Olives

Glazed with selections of Flavored Oils

Shrimp on Ice

Cocktail Shrimp accompanied by Cocktail Sauce and Lemon Wedges

CARVING STATIONS

Honey Dijon Roasted Ham

Roasted Pineapple Glaze

Herb Crusted Slow-Roasted New York Sirloin

with a Red Wine Mushroom Sauce, served with Creamy Horseradish Sauce

Herb Roasted Leg of Lamb

Minted Lamb Jus

FRESHLY MADE SOUP & SALADS

Roasted Red Pepper Bisque

Orzo Pasta Salad

Spring Peas, Lemon Vinaigrette, Mint, Toasted Almonds

Baked Potato Salad with Bacon

California Vine-Ripe Tomatoes with Fresh Mozzarella and Fresh Basil, drizzled with Extra-Virgin Olive Oil and Balsamic Vinegar

Mixed Greens, Tomatoes, Cucumbers, Carrots, Cheese and Croutons with Ranch or White Balsamic Dressing

Caesar Salad with Roasted Tomatoes, shaved Parmigiano-Reggiano Cheese, Croutons and Caesar Dressing

FROM THE BREAKFAST STATION

Made-to-Order Waffle Station

Belgian Waffles, Whipped Cream and Fresh Berries with Maple Syrup

Made-to-Order Egg and Omelet Station

*Peppers, Ham, Mushrooms, Onions, Bacon, Tomato and Cheese
Accompanied by Fire-Roasted Salsa and Tabasco Sauce*

BREAKFAST STATION

Hickory-Smoked Bacon

Smoked Pork Sausage Links

Freshly Baked Biscuits with Sausage Gravy

Country-Style Hash Brown Casserole

Southern Grits with Tillamook Cheddar

ENTRÉES AND SIDES

Pecan-Crusted Salmon with White Wine Beurre Blanc

Seared Chicken Breast, Wild Mushrooms and Marsala Wine

White Cheddar Mac & Cheese

Steamed Asparagus with Toasted Almonds

Seared Shaved Brussel Sprouts

Yukon Gold Mashed Potatoes with Roasted Garlic

Honey-Glazed Carrots

FROM THE PASTRY & BAKERY SHOPPE

Assorted Danish and Muffins

Display of Freshly Baked Breads and Rolls

Chocolate Eclairs

Cream Puffs with Pistachio Cream

Key Lime with Toasted Meringue Tartlet

Panna Cotta with Strawberry-Balsamic Preserves

Chocolate Caramel Tartlet

Carrot Cake Cupcakes

Easter Egg Macarons

Homemade Bunny "Peeps"

Chocolate Truffle Terrine

Regular & Decaffeinated Coffee, Hot Tea, Milk and Assorted Juices