## Easter Brunch

Breakfast

Chef's Omelet Station | Farm-raised Eggs or Egg Whites, Choice Of Assorted Vegetable Toppings, Applewood Smoked Bacon, or Pork Sausage

Caribbean French Toast | Fresh Cinnamon Sugar and Raisin Brioche with a Crispy Roasted Hazelnut Crust, Drizzled with Plantain Foster Sauce & Nutella

Grits Bar | White Cheddar, Bacon, Shrimp, Cajun Cream, Green Onions, Cornbread

Eggs Benedict | Poached Farm-raised Eggs Over Cornbread with a Savory Champagne Hollandaise

Chilled Station

Seafood Bar | Chilled Jumbo Gulf Shrimp, Crab Legs, Signature Cocktail Sauce and Creamy Garlic Aioli

Charcuterie Board | Assorted Variety of Cheeses, Imported Artisanal Meats, Crostini and Crackers, Housemade Pickles, Assorted Dressings and Condiments

Fruit Display | Seasonal Berries and Freshly Sliced Fruit, Mini Parfaits

Margaritaville Salad Bar | Mixed Greens, Pineapples, Baby Tomatoes, Cucumbers, Mangos, Carrots, Cojita Cheese, Croutons, Mango Ranch Dressing, Caribbean Vinaigrette

Carving Tables

Lamb with Garlic and Rosemary | Rosemary, Honey Drizzle, Ginger Glaze, and Pineapple Chutney

Pork Roast | Slow-roasted Pork Loin, Dijon Mustard, and Preserves

Prime Rib | Au Jus, Horseradish Cream, Carving Rolls

Sides

Deviled Eggs, Spinach Dip, Garlic and Yukon Potato Mash, Rice and Beans, Old Bay Roasted Salmon, Lemon Caper Dill Beurre Blanc, Mac & Cheese, Spring Vegetables

Freshly Baked

Butter and Chocolate Croissants, Assorted Muffins and Rolls, Chef's Cakes, and Mini Pastries



\*The price of brunch includes admission to with the Easter Bunny and participation in our annual Easter Egg Hunt!

MARGARITAVILLE

Lake Resort

April 9th, 2023 - 10:30am- 3:30pm in Del Lago Ballroom

Reservations: 936.448.3224

Adults \$85.00 | Children 6-12 \$45.00 | Children 5 and under FREE

Member Pricing | Adults 20% OFF

Bloody Mary, Mimosa and Bellini Bar | \$19.00

Complimentary Valet at Conference Center Entrance