

Celebrate EASTER.

Sunday, March 31 Easter Brunch at The Omni Hotel Second Floor

BREAKFAST OFFERINGS

Bacon
Chicken Sausage
Maple Blueberry Sausage
French Vanilla Pancakes
Seasonal Fruits
Assorted Scones
Danish and Chocolate Croissants
Hot Cross Buns with Citrus Cream Cheese Icing
Omelet Bar

CHILLED SEAFOOD

Oysters on the Half Shell
Creole Poached Gulf Shrimp
White Cocktail Sauce / Lemon Wedges
Champagne & Citrus Granitas
Crab Legs
with Clarified Butter
Beet & Ginger Salmon Gravlax

SALADS

Field Greens Salad
Carrots / Cucumbers / Tomatoes / Crispy Chickpeas
Spring Panzanella
Hearts of Palm / Lavish / Cucumber
Onion / Artichokes / Heirloom Tomatoes
Smoked Tomato Vinaigrette

CARVING STATIONS

Pit Ham with Creole Honey Mustard
BBQ Spiced Tri Tip with Horseradish Sauce and Natural Jus
Five Peppercorn Smoked Leg of Lamb with
Mint and Basil Chimichurri & Black Garlic Emulsion

SWEET ENDINGS

Assorted Mini Cakes and Mini Pies
Carrot / Lemon Olive Oil / Coconut Pineapple
Fresh Fruit Tart / French Silk / Lemon Meringue

Gluten Free Option
Rainbow Panna Cotta

ICE CREAM SUNDAE BAR

Assorted Cookies / Brownies / Hot Fudge
Caramel / Assorted Toppings

KIDS BUFFET

Mac & Cheese / Chicken Tenders / Seasoned Fries
Mozzarella Sticks / Roasted Ham
Stewed Cinnamon Apples / Cookies

\$75 Adults | \$35 Children 6-12
Tax & Gratuity Not Included
Complimentary for Children 5 & under
Seating available from 11:00 a.m. to 3:00 p.m.