

Tohono Chul Garden Bistro Easter Brunch Buffet 2014
9:00 AM - 2:30 PM

Chef Made to Order Egg Station

*Farm fresh eggs and omelets made to order
Cold smoked salmon, black forest ham, chorizo, sweet peppers, mushrooms,
cheddar cheese, scallions and salsa de chili*

Cold Smoked Salmon

with bagels, dill cream cheese, capers and grilled scallions

Sonoran Sweet Potato Hash

Applewood Smoked Bacon

Garden Bistro Eggs Benedict

Chef's Signature Quiche and Strata Station

*Prosciutto and sweet pepper
Vegan roasted vegetable and chick pea
Lorraine*

Cheese Blintz

with strawberry sauce

Chef Carved

Achiote Crusted Steamship of Pork

with charred pineapple salsa and soft corn tortillas

Slow Roasted New York

with natural jus and creamy horseradish

Artisan Rolls and Butter

Pan Seared Breast of Chicken

*with roasted tomato, artichoke and fried caper berries
finished with lemon basil reduction*

Charbroiled Mahi Mahi

*with avocado, Valencia orange sections, golden tomato pico and
tequila orange butter drizzle*

Wild Rice Pilaf

Tuscan Whipped Carrot and Gold Potatoes

Garden Bistro Grill and Chill Seasonal Vegetable Display

Fresh Fruit and Berry Salad

Wok Chop Salmon Salad

with orange, snow peas, crispy won tons, sesame seeds and miso dressing

Petite Croissants, Quick Breads and Assorted Scones

with assorted preserves, vanilla butter and raspberry swirl whipped cream cheese

Tohono Chul Style Dessert Station

Assorted petite desserts

Mousses, parfaits, cheesecakes, bars, custards, cupcakes and tarts

**Juice, Prickly Pear Lemonade, Coffee,
Decaf and Assorted Hot and Chilled Teas**

\$44.95 per person

\$17.50 per child (11 and under)

Tax and gratuity not included