Proudly Presents

Easter Brunch At Fairchild Tropical Botanic Garden
At Garden House
Sunday, March 27, 2016
10:30am – 2:30pm

Breakfast Station

Customize Your Omelets with a Variety of Selections Including Selections Cheddar, Feta & Provolone Cheeses, Mushrooms, Chorizo, Bacon, Scallions, Tomato, Asparagus, Chiles
Floretine Egg Casserole— Farm Fresh Eggs with Garlic & Sautéed Spinach, Onions & Roasted Red Peppers
Turkey Sausage & Smoked Bacon
Fresh Baked Assorted Pastries with Jams & Whipped Butter
Fresh Fruit Salad with Seasonal Berries
Greek Yogurt Bar with Granola, Toasted Coconut, Golden Raisins & Cranberries
French Toast Bread Pudding—Warm Maple Syrup, Assorted Toppings - Cinnamon Sugar Apples, Tropical Fruit Chutney, Seasonal Berry Compote, Whipped Butter

Smoked Salmon & Bagel Bar

Savory Stations

Chowder Station-Homemade New England & Manhattan Clam Chowders
Served with Your Choice of Garnishes Garlic Croutons, Oyster Crackers, Scallions, Corn Salsa, Bacon Crumbles, Assorted Hot Sauces
Garlic-Mint Marinated & Slow Roasted Lamb Served with a Whole Grain Mustard Cream & Mint Pesto Horseradish Cream
Rosemary Crusted Roast Beef Served with Horseradish Cream & Red wine Demi-glace
Chicken Medallions Served with Roasted Artichokes & Roasted Tomato in a Citrus White Wine Sauce and Finished with Fresh Italian Parsley
Paella Valencia— Authentic Paella from the Mountains of Spain, Prepared With Shrimp, Mussels, Clams, Calamari, Mahi Mahi, Chicken, Andouille & Chori-zo Sausage, Green Onions & Aromatic Vegetables in Saffron Rice
Creamer Potato Hash with Caramelized Onions & Roasted Red Peppers
Roasted Broccoli Florettes
Gardinere Salad – Fresh Sliced Garden Vegetables Marinated in a White balsamic Vinaigrette
Tomato Cucumber Salad – Vine Ripe Tomatoes & European Cucumbers tossed with Fresh Mint, Extra Virgin Olive Oil, Cracked Black Pepper & Lemon Zest
Antipasto Penna Salad – Diced Salami, Provolone, Roasted Peppers & Baby Spinach in a Fresh basil Pesto
Wild Rice Salad – Roasted Mushrooms, Cranberries, Celery, Sliced Apples & Arugula tossed in a Whole Grain Mustard Vinaigrette
Tre Collore Salad – Romaine, Radicchio & Red Onion Tossed with Red Wine Vinaigrette
Classic Caesar Salad

Sweets Station For The Whole Family!

Mini Salad Easter Cupcakes, Double Chocolate Brownie Mousse Cups, Coconut-Pineapple Parfaits
Chocolate Dipped Easter Cream Puffs, Key Lime Tarts

Beverage

Beverages Including Mimosas, Orange Juice, Iced Tea, Assorted Sodas, Coffee & Tea.

$49.00 per Adult
18% Service Charge 7% Florida Sales Tax Additional
Children 5-12—1/2 Price * Under 5 – Free

For Reservations & To Obtain a Confirmation Number Please Call 305.256.8399 or email: officeadmin@creativetastes.com

Bring Your Camera A Take a Photo with Easter Bunny!

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