

CHEECA LODGE & SPA

ISLAMORADA • FLORIDA KEYS

EASTER BRUNCH 2019

11:30AM – 3PM

SOUP & SALAD

BUTTERNUT SQUASH BISQUE
MIXED GREENS WITH A POMEGRANATE VINAIGRETTE
CUCUMBER | TOMATO | PICKLED RED ONION | SLICED ALMOND

TABLESIDE BREAD SERVICE

HANDCRAFTED ARTISANAL BREADS

BREAKFAST FAVORITES

EGGS MADE TO ORDER | APPLEWOOD SMOKED BACON | COUNTRY SAUSAGE
SMOKED SCOTTISH SALMON & TRADITIONAL ACCOUTREMENT
FRESH WAFFLES WITH A BERRY COMPOTE
BACON & EGG CUPS | ROOT VEGETABLE QUICHE
TROPICAL FRUIT DISPLAY | HOMEMADE BREAKFAST PASTRIES | CHIA SEED PARFAITS

ATLANTIC SEAFOOD BAR SELECTIONS

KING CRAB LEGS | KEY WEST PINK JUMBO SHRIMP | FRESH OYSTERS

SAUCES:

HORSERADISH | COCKTAIL SAUCE | PINEAPPLE & HERB MIGNONETTE

ARTISANAL MEATS & FROMAGE DISPLAY

ARTISANAL CURED GOURMET MEATS & INTERNATIONAL SELECTION OF CHEESES

CARVING STATION

GARLIC HERB CRUSTED PRIME RIB
AU JUS | HORSERADISH CREAM ROASTED
WHOLE LOCAL FISH WITH VANILLA BEAN BUERRE MONTE
HERITAGE FARMS PINEAPPLE GLAZED HAM

CHEF'S FEATURED ACCOMPANIMENTS

FARM TO FIRE ROOT VEGETABLES | SWEET POTATO PUREE | CILANTRO RICE
ROASTED POTATO WITH CARAMELIZED ONION & PICKED HERBS

FOR THE BUNNIES

CHICKEN TENDERS | FRENCH FRIES | MAC 'N' CHEESE | QUESADILLA CONE

THE ULTIMATE CHEECA PASTRY DISPLAY

ASSORTMENT OF DECADENT CUPCAKES | CARROT CUPCAKES | CHOCOLATE TARTS
TROPICAL BERRY TARTS | KEY LIME TARTS | CHOCOLATE PEANUT BUTTER MOUSSE
TART

\$85 ADULTS \$35 KIDS UNDER 12

TAX AND 20% GRATUITY WILL AUTOMATICALLY BE ADDED

FOR RESERVATIONS PLEASE CALL: 305.517.4447