

# *Easter Sunday*

## **GRAND BRUNCH BUFFET**

**SUNDAY**  
**April 21, 2019**

**La Hacienda & Nicker's Restaurant**  
**11:00 a.m. - 5:45 p.m.**

*Serving Endless Champagne  
& Live Music*

**\$49.99 per guest**

\$22.99\* Children 5-12

4 and Under are Free

*\*Service charge and tax are additional*



*Make Your Reservations now for a Special Dining Experience!*

**Reservations Recommended**

Call 352-324-3930 | [GrandBrunch@MissionInnResort.com](mailto:GrandBrunch@MissionInnResort.com)

## Gourmet Salad Station

Roasted Chicken Pasta Salad with Red Wine Vinaigrette, Famous Mission Inn Broccoli & Cranberry Salad,  
Our Signature Seafood Salad, Watermelon Cucumber Salad with Minted Honey Dressing (Vegan)  
Traditional Caesar Salad with Parmesan Dressing, Red Beet Pickled Eggs

## Soup

Creamy Potato & Leek Soup | Chilled Strawberry & Mint Bisque

## Antipasto

Display of Fresh Baked Artisan Breads & Rolls, Assorted Summer Sausages & Italian Meats & Gourmet Pâté  
Display of Vegetable Crudités with a Hummus Trio & Bleu Cheese Dip, Baby Artichoke Hearts with Extra Virgin Olive Oil  
and Sun Dried Tomatoes, Marinated and Fire Roasted Red Peppers, Grilled Zucchini with Tamarind Balsamic Reduction  
Belgium Endive and Radicchio with Goat Cheese and Raspberry Vinaigrette, Vine Ripe Tomatoes, Basil, Purple Onion and  
Fresh Buffalo Mozzarella, International & Domestic Cheese Display with Roasted Garlic Spread

## Seafood Bar

Decorated Whole Smoked Salmon, Gravlax with Red Jalapeno Jam, Shallot Dill Sauce, Capers, Red Onions, & Chopped Eggs  
Cold Smoked Rainbow Trout & Bay Scallops, Peel & Eat Shrimp with Cocktail Sauce, Oysters Rockefeller  
Steamed Mussels & Clams in White Wine Scampi Butter

## Bountiful Breakfast

Eggs Benedict, Link Sausage, Apple Wood Smoked Bacon, Fresh Seasonal & Tropical Fruits, Yogurts, Pastries, Croissants,  
Muffins, Fresh Juices, Full Service Omelet Station, Chocolate Chip Pancake & Waffle Station with Maple Syrup  
Southern Biscuits and Gravy, Stone Ground Grits, Breakfast Potatoes & Oatmeal

## Chef's Carving Stations

Horseradish & Black Pepper Crusted Prime Rib of Beef, Au Jus, Horseradish & Horseradish Cream  
Spicy Honey Dijon Rubbed Slow Roasted Pork Loin with Apple Cider Pan Juices

## Entrées

Beef Tip Marsala, Baked Grouper with Wild Mushroom & Baby Shrimp Scampi Sauce,  
Classical Chicken Champagne, Slow Roasted Pit Ham with Jack Daniel Single Barrel Honey Glaze

## Sides

Mascarpone Cheese Mashed Potatoes, Herbed Rice Pilaf, Garden Fresh Spring Vegetable Medley, Green Beans Almondine

## Dessert

Signature Bread Pudding & Bourbon Sauce, Bananas Foster, Ice Cream Sundae Station,  
Array of Mini Easter Cheese Cakes, Mini Assorted Dessert Shooters,  
Assorted Fresh Baked Mini Cakes,  
Assortment of Crème Brûlée, Assorted Easter Sweets & Candies

**\$49.99\* | \$22.99 (5-12)**

*\*21% Service charge and 7% tax are additional*



TWO AWARD WINNING GOLF COURSES | SPA MARBELLA | FOUR RESTAURANTS  
MARINA DEL REY | CHAMPIONSHIP TENNIS | TRAP & SKEET | FITNESS CENTER

10400 County Road 48, Howey-in-the-Hills, FL 34737 | [MissionInnResort.com](http://MissionInnResort.com)

*Menu subject to change without notice based on seasonal freshness!*