

# *Easter Sunday*

## **GRAND BRUNCH BUFFET**

**SUNDAY,  
April 9, 2023**

**La Hacienda Restaurant  
11:00 a.m. - 6:00 p.m.**

*Serving Endless Champagne  
and featuring Live Entertainment*

**\$65\* per guest**

\$28\* 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)

## SALADS & CHARCUTERIE

Cajun Chicken & Orzo Salad, Grilled Asparagus, Buttermilk Ranch, Roasted Marinated Tomatoes, White Bean & Ham Salad (gf), Porcini Oil, White Balsamic Vinaigrette, Shrimp Louis Salad, Classic Caesar Salad (gf), Parmesan Reggiano and Focaccia Croutons, Grilled Marinated Vegetable Display (gf), 10 year old Balsamic, First Press Olive Oil, International and Domestic Cheese Display (gf), Tropical and Indigenous Fresh Fruit Display, Smoked Tuna Dip, Pickled Vegetable Display (gf), Titanic Iceberg Wedge Salad (gf), Gorgonzola, Applewood Bacon, Egg, Purple Onion & Tomato, Caprese Salad (gf), Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamic, EVOO and Fresh Cracked Pepper, Charcuterie Display, Pates, Terrines, Imported Meats, Cornichons, Cumberland Sauce, Lingonberry Preserves, Artisan Breads

## SOUP

Dragon Fruit Gazpacho (gf) | Italian Wedding Soup

## SEAFOOD BAR

Ms. Zulay's Smoked Salmon "Chaud Froid" Display (gf), Smoked Salmon Gravlox (gf), Traditional Accompaniments, Citrus & Juniper Cured Hot Smoked Salmon (gf), IPA Poached Peel & Eat Shrimp (gf), Florida Bay Seasonings, Oysters Monterey Style (gf), Salsa Verde, Pepper-jack, Jalapeno, Deviled Crabs, New Zealand Green Lip Mussels (gf), Little Neck Clams and Prince Edward Island Mussels, Sauce Meunière

## BOUNTIFUL BREAKFAST

Farm Fresh Shirred Eggs (gf), Applewood Bacon & Country Sausage (gf), Classic Eggs Sardou (gf), Southern Style Stone Ground Cheese Grits (gf), Steel Cut Oatmeal, Black Flame Raisins (gf), Belgian Style Waffle, Vermont Maple, Chantilly and Macerated Berries, Hand Crafted Farm Fresh Egg Omelets (gf)

## CHEF'S CARVING STATIONS

Garlic Peppercorn Crusted Slow Roasted Baron of Beef, Sauce Raifort, Horseradish, Roasted Garlic & Rosemary Jus Lie, Cider Brined Smoked Wild Turkey, Cranberry Aioli, Root Beer Glazed Spiral Ham, Brew Pub Brown Mustard Sauce, Pineapple Chutney, Hawaiian Rolls

## ENTREES

Braised Lamb Shank, Sangiovese Demi-Glace, Tortilla Crusted Tilapia, Red Quinoa, Poblano and Jasmine Rice Pilaf with Heirloom Corn, Korean Sticky Soy Ginger Shrimp, Wok Charred Veg, Gochujang Jasmine Rice, Sesame, BBQ Dry Rubbed Salmon, Sweet Potato, Bacon & Roasted Corn Hash, Champagne Butter Sauce, Mesquite Grilled Flank Steak, Classic Hunter's Style Sauce, Roasted Corn, Chipotle & Black Bean Salsa, Costa Rican Pollo Achiotado

## ACCOMPANIMENTS

Dauphinoise Potatoes (gf), Ricotta Stuffed Shells, Arrabiatta Sauce, Tupelo Honey Glazed Carrots with Candied Orange (gf), 12-Hour Burgundy Marinated Garlicky Mushrooms (gf)

## DESSERT

A Bountiful Offering of Cakes, Pies, Tortes, Chocolate Mousse, Crème Brûlée and Mini Pastries, Nawlin's Style White Chocolate Bread Pudding, Bourbon Sauce, Ice Cream Sundae Station, Freshly Baked Fruit Cobbler

**\$65\* per guest**

\$28\* Children 5-12

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

TWO AWARD WINNING GOLF COURSES | SPA MARBELLA | FOUR RESTAURANTS  
MARINA DEL REY | CHAMPIONSHIP TENNIS | 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!*