

Easter Brunch Buffet

THE GRANDE NEOPALITAN

TAKE ONE & PASS IT AROUND...

French Pastries | Chocolate Croissants
Fresh Breakfast Breads | Mini Muffins

CARIBBEAN & EXOTIC FRUIT DISPLAY

Dragon Fruit | Star Fruit | Figs

DOMESTIC CHEESE BOARD

Preserves & Marmalade | Artisan Grilled Bread
Dried Fruits | Pistachios

FARM EGGS & SUCH...

PREPARED BY ONE OF OUR GRANDE CHEFS

French Style Omelets | Egg Whites
Pasture Raised Organic Farm Egg | Poached

Pecan Wood Smoked Bacon | Sage Breakfast Links
Sweet Chicken Apple Sausage

CAST IRON WAFFLES

Vanilla Custard | Chantilly Cream | Nutella
Berries | Papaya Jam | Pure Maple Syrup

COP SIGNATURE BENNY

Crumpet | Caribbean Lobster
Caviar Hollandaise

GRANDE SEAFOOD DISPLAY

Gulf Pink Shrimp | East & West Coast Oysters
White Wine Steamed Mussels
Grilled & Chilled Lobster Tail

Agua Chile | Mignonette | Fresh Citrus
Tomato Cocktail Sauce

BUTCHER SHOP CARVINGS

TOMAHAWK RIBEYE

California Red Wine Sauce
Creamed Horseradish

HERITAGE FARM HAM

Tropical Rum Glaze | Creole Mustard

A FEW LOCAL FAVORITES

FLORIDA STRAWBERRY & PINEAPPLE SALAD

Hydro Mache | Cucumbers | Pecans
Stone Fruit Vinaigrette

SALT ROASTED BEET CARPACCIO

Goat Cheese Mousse | Lemon Oil
Flake Salt | Cara Cara Citrus

LOBSTER & CRAB BISQUE

Mango | Sweet Crab | Coconut Milk

CHEF CRAFTED TAPAS

BUTTER BASTED SCALLOPS

Sweet Corn Maque Chox
Fried Black-Eyed Peas | Tomato Jam

BROILED NEW ZEALAND LAMB CHOPS

Chimichurri | Micro Mint

PAN SEARED JUMBO LUMP CRAB CAKES

Cilantro Sofrito | Spiced Remoulade

CRISPY SKIN ORGANIC CHICKEN

Truffle Gremolata | Roasted Garlic Cream
Immokalee Tomatoes

PAN SEARED SWORDFISH

Polenta | Lemon Sauce | Onions

DECADENT SWEETS

MINI CHOCOLATE PAVLOVA

CINNAMON ROLLS WITH
STRAWBERRY CREAM CHEESE

SCALLOPED FLOWER LOLLIPOP

BLUEBERRY LAVENDER PANNA COTTA

EASTER EGG CHOCOLATE COVERED
SANDWICH COOKIES



THE CATCH
OF THE PELICAN

SUNDAY APRIL 17, 2022 | 10AM - 2PM

\$89++ | \$45++ 12 & UNDER (KIDS 5 & UNDER EAT FREE)

RESERVATIONS VIA OPENTABLE