



Easter Brunch

Sunday, March 31, 2024
The Grand Ballroom

Appetizers

Assorted Fruit Trays
Assorted Mini Quiches
Conecuh Deviled Eggs

Imported Meat and Cheese Tray

Humboldt Fog, Fat Tire Cheddar, Blueberry

Vanilla Goat, Jamon Serrano, Truffle Mortadella, Chorizo

Carvina,

Prosciutto Melon Arugula Salad

Fresh Mozzarella, Basil, Onion, Roasted Fig Vinaigrette, Balsamic Reduction

Spring Vegetable and White Bean Salad
Asparagus, Red Onions, Feta, Peas, Pea Tendrils,
Raspberry Vinaigrette
Monkey Bread and Drop Biscuits

Strawberry, Apple-cinnamon, Butter

Entrees

Mushroom Short Ribs Wild Rice, Cipollini Onions

Braised Chicken with Garlic and Thyme Fingerling Potatoes, Carrots, Leeks, Peas

Roasted Pork Belly with Apples Red Cabbage, Carrots

Monte Cristo Casserole Blueberry, Raspberry Preserves

Baked Cajun Salmon with Parmesan Bayou Cora Grits, Herb Citrus Cream

Sides

Sausage and Spinach Egg Muffins Cheddar, Egg, & Cheese

Asparagus with Hollandaise Chorizo Hashbrown Casserole Onion, Cheddar

TICKETS AVAILABLE NOW: PERDIDOBEACHRESORT.COM

Adults: \$48* | Kids (Ages 6-12): \$20* *Tax and gratuity not included.

Carving Station

Roasted Leg of Lamb

Balsamic Fig Reduction, Chimichurri,
Herb Lamb Jus

Spiral Ham with Honey Glaze
Creole Mustard, Peach Chutney

Assorted Dinner Rolls

Desserts

Coconut Cream Tart
Bunny Bark
Rice Crispy Treats
Buck Eyes
Lemon Meringue Tarts
Cheese Cake Bites

SCHEDULE OF EVENTS

Seaside Service: 10:00am-11:00am

Location: Paradise Point

Kids Craft Room: 11:00am-2:00pm

Location: Sand Castle

Buffet Brunch Seating: 11:30am Location: The Grand Ballroom

Live Music by Liza Zanghi: 10:00am - 2:00pm Location: Ms. Nancy's Lobby Lounge

Photos with the Easter Bunny

