



Easter Sunday Brunch Buffet

AT PARK HYATT AVIARA

*\$140 for adults/ \$60 for kids 3-12
10:00 am - 3:00 pm*

ICED SEAFOOD DISPLAY

Poached Shrimp on Ice, Cocktail Claws
Chipotle Cocktail Sauce, Remoulade and Lemon Wedges

TRADITIONAL CEVICHE

Rockfish | Cilantro, Tomato, Cucumber, Red Onion, Jalapeno

SHRIMP, MUSSEL & CALAMARI CAMPECHANA

Red Onion, Picholine Olives, Chayote Squash

HANDCRAFTED LOCAL SALUMI

Pickled Vegetables, Cornichons, Grained Mustard, Tarragon Mostarda

SELECTION OF MAKI SUSHI AND SASHIMI

Tuna and Salmon Sashimi, Array of Sushi Rolls, Wasabi, Soy,
Pickled Ginger and Wakame

SMOKED FISH PLATTERS

Smoked Salmon, Smoked Scallops and Smoked Trout
Served with Cream Cheese, Purple onions, Sliced Tomatoes, Capers,
Grated Eggs, Sour Cream, Lemon Wedge
Mini Bagels

AMERICAN FARMHOUSE CHEESE DISPLAY

Roasted Nuts, Local Honey, and Fruit Compote
Selection of Ripe Seasonal, Sliced Fruits and Berries

ASSORTMENT OF BREAKFAST MEATS

Smoked Bacon, Pork link Sausage, Chicken Sausage

STRAWBERRY & MASCARPONE, CREAM FRENCH TOAST

Raspberry Crumble, Lemon Thyme Strawberries

SALADS

Baby Gem, Red Endive, Frisée, Grape fruit, Goat Cheese Crumbles,
Pumpnickel crouton, Creamy Citrus

Pine Nut Crusted Lamb Loin, English Peas, Burrata, Arugula, Fresh
Parmesan Cheese

Strawberry Gazpacho, Balsamic Caviar, Crème Fraiche





Brunch Menu

Continued

SALADS CONTINUED

Coffee Crusted Beef Carpaccio, Orange and Cardamom Marmalade,
Mache, Candied Hazelnuts

Verrine of Grilled Asparagus Salad
Roasted Cherry tomatoes, Bottarga, Hard Boiled Quail Eggs,
Truffle Vinaigrette

Crab and Artichoke Salad, Stuffed Puff Shells

CUSTOM OMLET STATION

CRAB CAKE BENEDICT

Spinach, Old Bay Hollandaise

CARVING STATIONS

Smoked Prime Rib, Creamy Horseradish, Spring Onion Jus

Rosemary Roasted Leg of Lamb, Salsa Verde, Lamb Jus

SPECIALTY MAIN COURSES

SEAR FAROE ISLAND SALMON

Leek Crème, Kale Sprouts, Pearl Onions, Chimichurri, Crispy Onion

HERB ROASTED CHICKEN BREAST

Confit Artichoke Hearts, Cappers, Purple Cauliflower,
Brown Butter Sauce

ROASTED NEW POTATOES

Pickled Red Cabbage, Torpedo Onion, Whole Grain Mustard, Dill

GRILLED DELTA ASPARAGUS

Romesco Sauce, Honey Glazed Baby Carrots, Arugula,
Crushed Hazelnuts

DESSERT

Passionfruit Shortbread Cookie, Citrus Bundt Cake, Blueberry Pavlova,
Buttermilk Panna Cotta, Chocolate Coconut Cupcake, Spiced Swiss Roll,
Mascarpone Cheesecake, Strawberry Cake Pop, Banana Cream Tart,
Assorted Truffles, Carrot Cake, Exotic Cake, Tiramisu,
Poached Pineapple Coconut Macaroon



Pricing excludes tax and service charge