

Easter Sunday

Sunday, April 16, 2017 | Palos Verdes Grand Ballroom

Seating Times: 9:30am, 10:00am, 10:30am, 1:00pm, 1:30pm, 2:00pm

Adults \$95 (through March 31) | \$105 (April 1 - April 16)

Children (4yr-10yr) \$47 | Children (3yr-Under) Complimentary



COLLECTION OF MORNING PASTRIES IN WHEEL BARREL

Butter Croissant And Whole Grain Croissants, Banana And Blueberry Muffins, Pineapple Cream Cheese Coffee Cake
Market Whole Fruit Display With Small Whole Fruits & Berries
Seasonal Cut Fruit Displayed

OMELET & EGG STATION

Eggs Whole, Cracked Eggs, Egg Whites
mushrooms, peppers, cheddar, swiss cheese, onions, ham, bacon, tomato, spinach, asparagus
Applewood-Smoked Bacon & Peppery Bacon
Sausage Bar: Country Sausage, Blueberry Chicken Sausage
Breakfast Potatoes

EGGS STATION

Spanish Tortilla, Chistorra Chorizo, Piquillo Pepper, Caramelized Onion, Confit Russet Potato,
Onion, Ground Foraged Herbs

CINNAMON RAISIN FRENCH TOAST STATION

toppings include blueberry compote, whipped cream, Vermont maple syrup, strawberry sauce, fresh berries
bananas, toasted almonds, candied pecans, whipped butter, chocolate sauce

ASIAN KITCHEN

Crispy Tofu Tao Si, Egg Noodle, Spicy Garlic Sauce | Char Sui Style Pork Butt
Pan Seared Local Snapper, Black Bean Sauce | Wok Fried Rice, Cashew, Scallion
Chinese Broccoli, Bamboo Shoots, Pepper, Mushroom Sauce

PASTA & RISOTTO ACTION STATION

House Pasta, Foraged Mushroom, Braised Muscovy Duck Leg, Kabocha Squash, Sauce Carbonara
Toasted Vegetable Farrotto, Roasted Artichoke, Pearl Onion, Heirloom Tomato, Pecorino

FROM THE CARVING STATION

Rib Eye Au Poivre, Catalina Grown Peppercorn Crust, House Steak Sauce
Tandoori Yogurt Grass Fed Leg of Lamb, Thyme Honey Jus Lie, Tzatziki Sauce

THE SAUTEE KITCHEN

Pistachio Crusted Free Range Chicken, Bing Cherry Gastrique | Meyer Lemon Brined Pork Medallions, Pommery Mustard Emulsion
Olive Wood Grilled Swordfish, Mirepoix, Herb Butter | Roasted Marble Potato, Heirloom Onion, Foraged Herbs | Market Vegetables

Menu items and pricing are subject to change at any time. Prices not inclusive of tax.



TERRANEA
L.A.'S OCEANFRONT RESORT
A DESTINATION LUXURY HOTEL

100 TERRANEA WAY, RANCHO PALOS VERDES, CA 90275
310.265.2836 | TERRANEA.COM

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SALAD BAR

Farm Fresh Garden Lettuce, Freshly Made Dressings & Vinaigrettes Meyer Lemon Vinaigrette, Honey Chipotle Ranch, Basil Roasted Fennel Dressing, California Olive Ranch Olio Nuovo & Balsamic Vinegar, Roasted Peppers, Alfalfa Sprouts, Kalamata Olives, Carrots, Petit Tomatoes, Cucumbers, Shredded Cheddar, Crumbled Goat Cheese, Toasted Almonds, Focaccia Croutons
Roasted Cauliflower and Broccoli Salad, cranberries, pine nuts, citrus mint dressing
Quinoa Salad, Asparagus, Tomatoes, Kale, Herb Golden Balsamic Dressing

CHILLED SEAFOOD

Chilled Jumbo Shrimp & Oysters, cocktail sauce, mignonette sauce, and lemon wedge
Smoked Salmon, shaved red onions, tomato, capers, lemons, capers, plain and flavored cream cheeses, bagels with toaster
Sushi Display & Condiments, 4 kinds-California, spicy tuna, salmon and cucumber, veggie
soy sauce, light soy sauce, garlic, wasabi, chop sticks

CHARCUTERIE & CHEESE

Prosciutto, Cured Sausages, Mortadella, Domestic Cheese display
Marinated Confetti Olives, Gherkins, Gourmet Mustards, House Made Jams & Chutneys, Dried Fruit, Nuts

FLOWERING EASTER GARDEN DESSERT BUFFET

Croissants Danish Muffins, Pastry, Swiss Mango Passion Fruit Mousse Roll, Coconut Meringue Tartlets, Strawberry Passion Fruit Torte, Chocolate Mousse Parfait, Lemon Cream Bars Topped with Chantilly Cream, Chocolate Decadent Torte
Strawberry Cheese Cake, Key Lime Tartlet, Ricotta Filled Cannoli, Cake Pops and Brownie Pop, Eclairs

ICE CREAM SUNDAY STATION

vanilla, chocolate, strawberry
Toppings, golly beans, gummy bears, m&ms, Oreo, strawberry, whipped cream, pineapple compote, cherries, caramel sauce, strawberry sauce, chocolate sauce, coconut, sprinkle

REFRESHMENTS

Fresh Juice, Coffee, Tea
Cash Premium Bar

KIDS BUFFET (AGES 5 TO 10)

includes fresh juice and milk

Brunch Options:

Orecchiette Pasta, *turkey bolognese*
Chicken Tenders, *honey mustard & ketchup*
Fried Mozzarella, *fresh tomato sauce*
Steamed Vegetables

Ice Cream Bar:

Vanilla & Chocolate, Strawberry, Mango Sorbet
Condiments: chocolate, strawberry, caramel sauce, M&Ms, Oreo
Butterfingers, jelly beans, coconut, marshmallow, chocolate chip gummy bears, sprinkles, strawberries, whipped cream

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