

# *Easter Sunday*

## **GRAND BRUNCH BUFFET**

**SUNDAY**  
**April 16, 2017**

**La Hacienda & Nicker's Restaurant**  
**11:00 a.m. - 5:45 p.m.**

*Serving Endless Champagne  
& Live Music*

**\$49.99 per guest**

\$22.99\* 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)

## Gourmet Salad Station

Hawaiian Fruit Salad with Lime & Toasted Coconut, Famous Mission Inn Broccoli & Cranberry Salad  
Our Signature Seafood Salad, Toasted Quinoa, Charred Onion & Brussels Sprout Salad (Vegan)  
Traditional Caesar Salad with Parmesan Dressing, Red Beet Pickled Eggs

## Soup

Creamy Carrot Bisque, Chilled Mango Strawberry Soup

## Antipasto

Display of Fresh Baked Artisan Breads & Rolls, Assorted Summer Sausages, Italian Meats & Gourmet Pâté  
Display of Vegetable Crudités with a Hummus Trio & Bleu Cheese Dip, Baby Artichoke Hearts with Extra Virgin Olive Oil and Sun Dried Tomatoes, Marinated and Fire Roasted Red Peppers, Grilled Zucchini with Tamarind Balsamic Reduction, Belgium Endive and Radicchio with Goat Cheese and Raspberry Vinaigrette, Vine Ripe Tomatoes, Basil, Purple Onion and Fresh Buffalo Mozzarella, International & Domestic Cheese Display with Roasted Garlic Spread

## Seafood Bar

Decorated Whole Smoked Salmon, Gravlax with Red Jalapeno Jam, Shallot Dill Sauce, Capers, Red Onions & Chopped Eggs, Cold Smoked Rainbow Trout & Bay Scallops, Peel & Eat Shrimp with Cocktail Sauce, Oysters Rockefeller  
Steamed Mussels & Clams in White Wine Scampi Butter

## Bountiful Breakfast

Eggs Benedict, Link Sausage, Applewood Smoked Bacon, Fresh Seasonal & Tropical Fruits, Yogurts, Pastries, Croissants, Muffins, Fresh Juices, Full Service Omelet Station, Chocolate Chip Pancake & Waffle Station with Maple Syrup, Southern Biscuits and Gravy, Stone Ground Grits, Breakfast Potatoes & Oatmeal

## Chef's Carving Stations

Horseradish Crusted Prime Rib of Beef, Au Jus, Horseradish & Horseradish Cream  
Rosemary Rubbed Slow Roasted Leg of Lamb with Mint Jus and Mint Jelly

## Entrées

Clove & Maple Glazed Ham, Baked Grouper Formage  
Pan Seared Breast of Chicken topped with Artichokes & Chardonnay Cream Sauce  
Slow Roasted Pork Loin Marsala with Wild Mushrooms

## Sides

Garlic Mashed Potatoes, Spring & Wild Rice Duo  
Garden Fresh Spring Vegetable Medley  
Green Beans Au Gratin

## Dessert

Signature Bread Pudding & Bourbon Sauce, Bananas Foster, Ice Cream Sundae Station,  
Array of Mini Easter Cheesecakes, Mini Assorted Dessert Shooters,  
Assorted Fresh Baked Mini Cakes,  
Assortment of Crème Brûlée, with Assorted Easter Sweets & Candies

**\$49.99\*** | **\$22.99** (5-12)

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



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