



Easter Brunch In Compass

Entertainment by Dr. Eduardo Minozzi Costa
Visit by the Easter Bunny
Seatings from 9am - 4pm

Breakfast Specials

Thick Cut Rosemary Bacon and Sausage
Godiva White Chocolate French Toast with Raspberry Sauce and Warm Maple Syrup
Southwest Style Eggs Benedict with Charred Pablano Pepper Accented Hollandaise
O' Brien Potatoes
Petit Quiche Florentine
Sliced Local and Tropical Fruit
Yogurt and Granola Station with Fresh Berries
Traditional Breads, Warm Croissants, Fresh Baked Muffins and Fruit Danish

Eggs to Order

Farm Fresh Eggs, Egg Whites, Mushrooms, Onions, Peppers, Cheddar Cheese, Mozzarella,
Bacon, Ham, Tomatoes, Green Onions

Hors D'oeuvres & Soup

Lobster Bisque
Ahi Tuna Tataki with Wakami Salad
Mini Smoked Salmon Bagels with Assorted Condiments
Sliced Duck Breast with Dried Cherry Canape

Carving Station

Apple and Bourbon Glazed Pit Ham
24-Hour Herb Marinated Striploin, Pretzel Rolls & Chive Horseradish Cream Sauce
Braised Leg of Lamb with Mint Accented Demi-Glace

Seafood

Jumbo Shrimp, King Crab Legs, Snow Crab Claws
House Made Smoked Chipotle Cocktail Sauce, Lemons and Tabasco

Entrées & Sides

Seared Chicken Saltimbocca with Prosciutto and Capers
Cedar Planked Skuna Bay Salmon with Citrus Fennel Slaw, Remoulade
Roasted Garlic and Parmesan Mashed Potatoes
Farro Pilaf, Mushrooms, Asparagus, Roasted Peppers, Chipotle Chimichurri
Assorted Seasonal Baby Vegetables
Macaroni and Cheese with Candied Bacon and Fiscalini Cheddar Cheese

Salads

Caesar Salad with Compass Sweet Corn Bread Croutons
Spinach Salad with Dried Cranberries, Sliced Almonds, Toasted Sesame Seeds, Apple Cider Dressing
Wedge Salad with Gem and Baby Red Romaine Lettuce, Raspberries, Apple Wedges & Crows Dairy Goat Cheese
Watermelon Salad, Mint, Feta, Pistachio and Prickle Pear Vinaigrette
Lemon, Asparagus and Cous Cous Salad with Olives, Pine Nuts, Basil, Sweet Lemon Vinaigrette

Charcuterie

Handcrafted Cheese with Lavosh and Baguettes
Red Wine Dark Fruit Chutney, Local Honey
Toasted Nuts and Roasted Fruits
Selection of Artisan Cured Meats including Garlic Cured Salami, Mortadella and Soppressata
Georgia Gouda, Oregon Bleu Cheese and Chocolate Stout White Cheddar Cheeses
Warm Pretzel Bread with Gourmet Mustards

Dessert

The Candy Bar, Featuring Assorted Candies and Novelties
Two Seasonal Cobblers, Vanilla and Chocolate Ice Cream
Mini Cupcake Display and Petit Fours

Build Your Own Bloody Mary Bar

Tito's Vodka, Spicy Bloody Mary Mix, Candied Bacon, Assorted Pickles,
Celery, Pearl Onions, Assorted Hot Sauces, Olives, Celery Salt

\$86.00 per Adult, \$30 for children ages 5-12, Children 4 and under are free