

# EL BIZCOCHO

## SUNDAY BRUNCH

Price \$45.00 per adult, \$20.00 per child (ages 5 to 13)

Price includes: Champagne, Fresh Orange Juice, Coffee and Tea,  
Bloody Mary Bar Featuring an Array of Vodkas From Around the World,  
Hot Sauces and Your Choice of Tomato Mixer

### Breakfast Station

Belgian Waffles with Fruit Compote  
Cream Cheese Blintzes  
Warm Maple Syrup, Whipped Cream  
Plain Yogurt, House Made Granola, Honey, Assorted Fresh Berries  
Poached Eggs, Bacon and White Bean Ragout, Hollandaise Sauce  
Aidell's Chicken Apple Sausage  
Duroc Applewood Smoked Bacon  
Roasted Yukon Gold Breakfast Potatoes, Caramelized Onions  
Assorted Bagels with Whipped Cream Cheese  
Fresh Squeezed Orange and Grapefruit Juice

### Omelet Station

Wild Mushrooms, Baby Spinach, Assorted Peppers, Onions,  
Grated Cheese, Black Forest Ham, Diced Jalapenos

### Salad Station

Hearts of Romaine Caesar Salad  
Mesclun Greens Salad, Crumbled Laura Chenel Goat Cheese, Dried Cranberries and Candied Pecans  
Assorted Dressings: Cumin-Lime Dressing, Caesar Dressing, Blue Cheese Dressing  
Grilled Asparagus, Romesco Sauce, Toasted Almonds and Baked Feta  
Roasted Red Potato Salad with Spanish Chorizo in Sherry Vinaigrette  
Hearts of Palm, Avocado, and Citrus Salad over Endive, Basil Vinaigrette  
Spicy Tomato and Cucumber Salad with Toasted Pepitas and Cilantro  
Ragout of Forest Mushrooms with Sugar Roasted Cipollinis, Oak Aged White Balsamic  
Selection of Imported Cured Meats  
Assorted Gourmet Sandwiches

### Seafood Station

Sashimi of Ahi Tuna, Pickled Ginger and Wakame  
Norwegian Smoked Salmon, Traditional Garnishes  
Peel and Eat Shrimp and King Crab Claws  
Cocktail Sauce, Horseradish, Butter and Lemon

### Entrée and Soup Station

Chicken Piccata with Roasted Garlic, Black Olives and Artichoke Hearts, Marinara Sauce  
Seared Salmon "*en Bouillabaise*"  
Three Cheese and Spinach Lasagna with Fresh Herbs and Grilled Mushrooms  
Sweet Corn Bisque, Chive Croutons  
Black Bean Soup with Piquillo Pepper Relish, Fried Tortillas  
Braised Baby Carrots and Glazed Onions  
Roasted Garlic Yukon Mashed Potatoes

### Carving Station

Cumin and Ancho Chili Rubbed Roasted Ribeye  
Black Pepper-Zinfandel Sauce

Maple Glazed Ham  
Maui Pineapple Sauce

Herb Roasted Turkey Breast  
Sage and Sausage Gravy, Cranberry Jelly

### Dessert Station

Pies, Tortes and Specialty Items  
French Chocolate Fondue Fountain  
Fresh Strawberries, Dried Fruit, Marshmallows and Pound Cake "Dippers"  
Fresh Seasonal Fruit

### Bread and Cheese Station

Assorted Danishes and Croissants  
Artisan Breads  
Baguettes and Assorted Rolls  
Selection of International Cheeses