

Hyatt Regency Grand Cypress

Easter Brunches - Sunday, March 23, 2008

Hemingway's Champagne Brunch

10:30 a.m. - 2:30 p.m.

Tropical Diced Fruit with Toasted Coconut
Spring Mix, Sliced Cucumbers & Grape Tomatoes
Oil & Aged Balsamic Vinegar

Domestic & Imported Cheeses Garnished with Grapes
Caviar Station with Traditional Garnishes
Salmon Sushi Terrine, Cusabi dressing & Soy Sauces
Sliced Mozzarella & Tomato, Balsamic Vinaigrette
Haricot Vert, Prosciutto & Gruyere Salad
Chicken & Spinach Cannelloni, Parmesan Cheese &
Hollandaise Sauce

Artichoke Dip, Tapenade, Herb Marinated Artichokes &
Grissini Bread Sticks

Smoked & Pastrami Salmon
Cream Cheese, Sliced Onions & Capers

Shrimp, Snow Crab Claws & Oyster bar
Cocktail Sauce, Lemons & Limes

Chef's Specialty Entrees:
Lobster Crusted Sea bass
Tomato Aioli, Balsamic Drizzle

Crispy Key West Chicken
Wild Mushroom Sauce and Gratin Potato

Eggs Benedict
Brioche French Toast and Jumbo Lump Crab

Slow Roasted Pork Osso Buco
Oven Roasted Root Vegetables

Chocolate & Cinnamon Raisin Breads, Rosemary Rolls,
Bagels with Assorted Accompaniments

Platters of Assorted Truffles, Chocolate Dipped Macaroons
Danish Bread Pudding, Angel Food Cake & Peaches
Tiramisu, German Chocolate Cake, Hemingway's Fruit Tart &
Key Lime Pie

\$62.50++ per person

LaCoquina Champagne Brunch

10:00 a.m. - 6:00 p.m.

Fresh & Dried Fruits with Nuts & Berries
Imported & Domestic Cheeses
Freshly Baked Focaccia Bread & Rolls
Assorted Pates & Terrines

Antipasto Bar

Assorted Caviar with Traditional Garnishes
Smoked & Pastrami Salmon with Condiments
Smoked Scallops & Shrimp
Shrimp, Snow Crab Claws & Oyster bar
Cocktail Sauce, Lemons & Limes

Traditional Pancakes & Waffles
Strawberry Sauce, Maple Syrup &
Fresh Whipped Cream

Chef's Specialty Entrees

Peppered Buffalo Tenderloin,
Jasmine Rice Grits, Broccolini
and Fig Chutney

Roasted Guinea Hen, Purple Potato Crush
Pencil Asparagus and Blackberry Reduction

Honey Glazed Lamb Rack, Celery Root Puree
Baby Spinach and Cipollini Broth

Pumpkin Seed Crusted Sea Bass, Swiss Chard
and Boursin Cheese Cannelloni

Eggs Benedict with Lump Crab and Ricotta Gnocchi

Carved Rosemary Roasted Leg of Lamb

Display of Cakes, Tortes, Petite Fours
and Chocolate Truffles

\$72.50++ per person

Cascade Brunch

11:30 a.m. - 5:30 p.m.

Chilled Herb Poached Shrimp with
Key Lime Cocktail Sauce

Smoked Salmon Cream Cheese with
Appropriate Condiments

Grilled Fruit Salad with Toasted Coconut

Terrine of Crab and Yellow Tomato

Roasted Fingerling Potato Salad with Caviar

Tossed Mixed Green Salad, Cucumber,
Shredded Carrots, Olives, Garlic Croutons
and Assorted Dressings

Made to Order Pasta Station

Carved Black Pepper Crusted Leg of Lamb
with Roasted Garlic Au Jus

Baked Honey Glazed Virginia Ham

Toasted Brioche Eggs Benedict with Canadian Bacon

Mediterranean Seafood Paella

Basil Brioche Crusted Mahi Mahi

Piccata Chicken with Lemon Butter and Capers

Yukon Gold Mashed Potatoes with Chives
and Pulgra Butter

Hollandaise and Parmesan Glazed Asparagus

Assortment of Breads and Rolls with
Sweet Cream Butter

Angel Food Cake with Strawberries, Custard Flan
and Key Lime Pie

\$55.00++ per person