



**ARIZONA
BILTMORE™**

A WALDORF ASTORIA® RESORT

EASTER AT THE ARIZONA BILTMORE 2012

MORNING STARTERS

Mimosas and Gingered Sparklers

FRUIT DISPLAY

Crisp Bosc Pears, Red and Granny Smith Apples, Watermelon, Crenshaw, Honeydew, Pineapple, Sweet Grapes, Red Papaya, Mango, Fresh Strawberries

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Fresh Springtime Fruit & Berry Yogurt Martinis
Agave Syrup and House Made Granola

SWEET PASTRIES

Varieties of Fruit Filled Danish, Cinnamon Rolls, Crispy Croissants
Chocolate Stuffed & Almond Dusted Croissants, Mini Loafs Zucchini and Banana Nut Crunch Breads,
House Baked Cinnamon Raisin & Pumpkin

SMOKED FISH and BAGELS

Smoked Salmon, White Fish and Peppered Mackerel
Onion, Egg and Everything Bagels, Whipped, Smoked Salmon, Chive Cream Cheese, Sweet Butter

OMELET and EGG STATION

Omelet or Whole Eggs made to Order:
Country Ham, Sausage, Bacon, Shrimp, Spicy Chorizo, Cheddar, Swiss, Jack Cheese, Tomatoes,
Onions, Mushrooms, Spinach, Fresh Cut Peppers,

CINNAMON RAISIN FRENCH TOAST STATION

Cinnamon Dipped Brioche
Pure Maple Syrup, Fresh Strawberries, Spring Cherry Compote, Whipped Cream and Sweet Butter

BREAKFAST ENTREES

Scrambled Eggs
Applewood Smoked Bacon
Breakfast Sausage Links, Chicken-Apple Sausage Links
Tri-Color Potatoes O'Brien
Yukon, Sweet, & Peruvian Blue Potatoes Roasted with Bell Peppers, Sweet Onions
Baked Cheese Blintzes with Ginger-Berry Compote

ICED SEA FOOD DISPLAY

Rolled Sushi
Spicy Tuna, California Rolls, Vegetable Rolls,
Pink Ginger, Wasabi & Sake Soy Sauce

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Citrus Poached Shrimp
Caper Remoulade & Cocktail Sauces, Fresh Lemon, Lime & Oranges, Mini Tabasco Bottles

ANTIPASTI DISPLAY

Sopressata, Hard Salami, Capicola, Prosciutto, Pecorino and Fresh Mozzarella Pearls,
Roasted Chipolini Onions and Assorted Mustards
Balsamic Grilled Vegetables: Char Grilled Asparagus, Zucchini, Gooseneck Squash, Portobello Mushroom,
Baby Fennel, Balsamic Reduction
Marinated & Pickled Vegetables
Marinated Artichoke, Cured Green and Black Olives, Sweet Gherkins, Cornishon Pickles,
Palm Hearts, Cherry Peppers
Tomato and Basil Focaccia, Bread Sticks, Garlic Bread Toast and Crusty Boules
Individual Bottles of Olive Oil and Balsamic Vinegar

HAND CRAFTED and CARVED CHEESE

Fossil Creek Goat, Blue Moon Goat, Gorgonzola, Stratosphere Blue Vein Cheddar, St. Andrea Cambazola
Sea Salt Pistachio, Caramel Almonds, Smoked Cashews, Toasted Local Pecans, Candied Walnuts,
Fresh Red, Granny Smith, Fuji Apples, Bosc and Bartlett Pears
Sour Orange, Apricot and Huckleberry Compotes

SALADS TOSSED TO ORDER

Celery Caesar

Reggiano Cheese, Stone Baked Croutons and Cracked Black Pepper
With Grilled Chicken or with Shrimp

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McClendon Farms Hand Picked Spinach Salad

Blue Cheese Cubes, Candied Pecans, Cranberries, Raspberries, Candied Ginger Crystals
Raspberry-Orange Vinaigrette

SPECIALTY SALADS

Buffalo Mozzarella Pearl Salad with Sweet Onions
Pearl Couscous Salad with Confetti Vegetables
Waldorf Apple Salad with Tiny Grapes
Deviled Eggs

ENTREES

Salt-Crusted Prime Rib of Beef

Herb au Jus and Tarragon-Horseradish Sour Cream and Béarnaise Sauce
Onion & Herb Silver Dollar Rolls
Thyme & Shallot Roasted Fingerling Potatoes

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Orange and Ginger Roasted Tom Turkey

Homemade Cranberry Sauce, Butter Bread Stuffing, Whipped Potato, Hand Roasted Turkey Gravy

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Spiced Leg of Lamb

Rosemary-Garlic Demi, Fresh Almond Mint Chutney
Curry Vegetable Couscous

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Brown Sugar Herb Glazed Ham

Dijon & Whole Grain Mustards, Rosemary Garlic Aioli, Orange Cranberry Relish,
Candied Sweet Potatoes with Cherries & Walnuts

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Crispy Crab Cakes

Spicy Poblano & Chive Hollandaise, Mustard Chive Aioli

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Herb & Balsamic Roasted Chicken

With Spring Onion Jus

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Honey Mustard Lacquered Salmon Filet

Orange Butter Reduction, Candied Local Pecans

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Spring Seasonal Vegetables:

Buttered Broccoli and Cauliflower with Sugar Glazed Carrots, Asparagus, Wild Mushrooms
Haricots Vert, Zucchini, Yellow Squash

RUSTIC BREADS

Black Olive, Crusty Italian, French Bread Mini Loaves, Sourdough Boules, Roasted Red Pepper Chapatti Roll,
Cherry Flax Seed Rolls
Honey, Salted and Sweet Butter
Homemade Marmalades: Prickly Pear, Strawberry, Schnepf Farms Peach, Apricot

DESSERT STATIONS

Ice Cream Sunday Bar Station

Vanilla Bean, Mint Chocolate Chip, Butter Pecan
Assorted Topping to Include; Pineapple Compote, Strawberry Compote, Chocolate Syrup
Butterscotch Syrup, Candy & Chocolate Sprinkles, Assorted Chopped Nuts, Mini M&Ms,
Oreo Cookie Crumbles

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Cakes and Pies

Dark Chocolate Layer Cake, White Chocolate Icing and Shaved Coconut
Fresh Fruit Tarts: Mango, Papaya Kiwi, Blueberry and Raspberry
Key Lime Pie, Oreo Cookie Crust
Mile High Lemon Meringue Pie
Peanut Butter & Chocolate Chip Pecan
White Chocolate Brioche Bread Pudding
Vanilla Crème en Glaze

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Pastries

Pistachio Cheesecake Lollipops, Mini Berry Tarts, Cheesecake Éclairs, Swan Puffs,
Macaroon Cookies Vanilla and Chocolate Crème Brule, Raspberry White Chocolate Parfaits, Peaches &
Cream Parfaits, Spiced Carrot Cake Bars with Cream Cheese Icing
& All the Chocolate Bunnies one can eat!

KIDS CORRAL

Chicken Fingers with Ranch Dressing
Mac n Cheese
Mini Cheeseburgers
Mini Corn Dogs
Tater Tots
Celery & Carrot Sticks with Ranch Dressing

EASTER COOKIE DECORATING STATION

Easter Bunny Shaped Sugar Cookies
With Decorations

75 - Adult

36 - Children 12 and under, infants free