

Easter at the Arizona Biltmore 2010

Breakfast Stations

Yukon Hash with Peppers and Onions

Assorted Quiche

Bacon-Cheddar Quiche, Crab-Spinach with Mascarpone Quiche

Asparagus Orange Royal with White Cheddar Quiche

Red Pepper Coulis, Pine Apple Chutney, Chive Hollandaise

Apple wood Smoked Bacon & Breakfast Sausage Links

Omelet & Frittata Station

(Prepared to Order)

Brioche French Toast

With Fresh Strawberries, Whipped Cream & Apple-Cinnamon Compote

Maple Syrup & Prickly Pear Syrup

(Prepared to Order)

Assorted Mini Breakfast Pastries & Petite Bagels

With Whipped Cinnamon Butter

Antipasti Stations

Imported Italian Meats

With Roasted Cipollini Onions & Assorted Mustards

Roasted Asparagus with Fresh Raspberries, Balsamic Reduction & Candied Walnuts

Smoked Salmon & Smoked Trout

Egg, Capers, Red Onions & Tomatoes

Plain and Herb Cream Cheese

Salad Stations

Caesar Salad Station

With Reggiano Cheese, Stone Baked Croutons and Cracked Black Pepper

With Grilled Chicken or With Shrimp

Buffalo Mozzarella with Vine Ripe Tomatoes and Shaved Basil

A Symphony Grilled Vegetable Antipasti

Deviled Egg Salad

Pearl Couscous Salad

With Confetti Vegetables

Greek Salad

With Fresh Feta & Red Vinegar

Imported European Cheese Display

With Crostinis & Cracked Lahvosh

Exotic Fresh Fruits & Berries

Entrée Stations

Citrus Seared Ono

With Spring Peas & Baby Carrot Coins

Herb & Balsamic Roasted Chicken

With Spring Onion Jus

Wild Rice Pilaf

With Toasted Almonds, Apricots, & Cherries

Buttered Broccoli and Cauliflower with Red Bells

Tarragon-Chive Garlic Aioli

Seafood Station

Pacific Shrimp

With Cocktail Sauce, Remoulade Sauce & Sauce Mignonette

(Shrimp presented in a "Luge" Ice Carving)

From the Bakery

Rustic Bread Display with Breadbaskets and Show Bread

French Baguettes, Parker House, Sour Dough, White & Wheat Rolls

Red Pepper and Parmesan Herb Lahvosh & Cross Breads

With Traditional Butters, Flavored Butters, Jams and Jellies

Mac and All that Cheese Station

Prepared to Order in Three Varieties

White Cheddar, Mascarpone and Gorgonzola

Accoutrements to Include;

Lobster, Sweet Peas, Fennel, Short Ribs, Wild Mushroom, Truffle

Cumin Barbequed Chicken, Mascarpone Potato and Sweet Corn

Basil and Oven Dried Tomatoes

Carving Station

Mesquite Smoked Maple Brown Sugar Glazed Ham

Whiskey Demi Glace, Honey Mustard

Silver Dollar Rolls & Biscuits

Salt-Crusted Prime Rib of Beef

Herb au Jus and Tarragon-Horseradish Sour Cream

Onion & Herb Silver Dollar Rolls

Root Vegetable & Feta Strudel

Pesto Butter Sauce & Golden Pomodoro

Creamy Nutmeg Whipped Potatoes

Sweet Corn Casserole

With Peppers, Onions, & Broccoli

Spring Seasonal Vegetables to Include

Haricots Vert

Asparagus

Sugar Glazed Carrots

Zucchini

Yellow Squash

Dessert Station

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
Assorted Tartlets
Key Lime, Peanut Butter & Chocolate Chip Pecan

Pre-Plated Dessert

Lemon Cake Savarin with Strawberry Mousse
Spiced Carrot Bars
With Lemon Crème
Orange Cream Sickle Parfait
Cookies
Macaroons
& All the Chocolate Bunnies one can eat!

Kids Korral

Chicken Fingers with Ranch Dressing
Mac n Cheese
Mini Cheeseburgers
Mini Corn Dogs
Tater Tots
Celery Sticks & Carrot Sticks with Ranch Dressing
Assorted Jell-O Jigglers
Easter Eggs
Assorted Easter Candy
~Easter Cookie Decorating Station~
(20) Dozen Sugar Cookies
Cut in Easter Bunny Shapes

Bowls of Frosting for Decorating
(Chef Thomas to Order Assorted Toppings for Decorating...Sprinkles, Sugar, etc.)

Plastic Knives and Small Paper Plates & Napkins

Party Favor

(1) Easter Cookie Pre-Wrapped for Guest as they are departing