

LOEWS
**SAPPHIRE
FALLS**
RESORT™
UNIVERSAL ORLANDO™



EASTER BRUNCH

Sunday, April 16, 2017 • 1pm - 5pm

RESERVATIONS:

OpenTable • 407.503.DINE (3463)
or visit or call the concierge at 407.503.5200

Salads and Cheese

- Field Greens with Roma Tomato, Cucumber, Carrots, Cornbread Croutons
- DRESSINGS:
Cilantro-Lime Vinaigrette, Avocado Ranch, Passionfruit Vinaigrette
- Cape Canaveral Shrimp and Orzo Salad
Cucumbers, Olives, Peppers, Roasted Corn, Sun-dried Tomatoes, Citrus Vinaigrette
- Quinoa Salad with Red Onion, Kalamata Olives, Tomato, Feta Cheese Arugula, Herb Vinaigrette
- Watermelon and Feta Cheese Salad with Baby Kale, Agave Lime Vinaigrette
- Mexican Cucumber and Jicama Salad with Citrus-Avocado Dressing
- Tropical Fruit Salad, Toasted Coconut
- Selection of Imported and Domestic Cheeses
- Assorted Sliced Baguettes, Crostini and Crackers

Charcuterie from the Islands

- Southwest Shrimp Cocktail Terrine, Corn, Black Beans, Cilantro
- Chicken Sausage, Florida Key Lime, Roasted Poblano

Raw Bar and Smoked Fish

- ICED RAW BAR:
Jumbo Shrimp, Oysters and Green Lip Mussels, King Crab Legs
- Lemons and Limes
- Tabasco and Cocktail Sauces
- HICKORY SMOKED SEAFOOD DISPLAY:
Scallops, Hot and Cold Smoked Salmon, Mahi-Mahi and Shrimp

Ceviche Station

- Snapper, Garlic Aji Amarillo, Red Onions, Corn, Sweet Potato, Plantain Chips
- Shrimp, Tomato, Garlic, Onion, Peppers, Lime and Lemon Juice, Rocotto Pepper, Cilantro, Tortilla Chips
- Sea Bass, Garlic, Red Onion, Tomato, Jalapeño, Mint, White Rum, Lime Juice

Churrasco Station

- Char Grilled Beef Churrasco with Brazilian Sausage Skewers
- Sweet Plantains
- Chimichurri Sauce

Omelet and Waffle Station

- CONDIMENTS:
Mushrooms, Tomatoes, Chorizo, Ham, Onion, Baby Spinach, Apple Smoked Bacon, Cheddar and Mozzarella Cheese
- Vanilla Waffles with Maple Syrup, Whipped Cream and Strawberries

Carving Station and Sides

- Cauliflower-Leek Bisque
- Roasted Leg of Lamb, Rosemary Jus, Mint Jelly
- Palmetto Creek Farms Double Smoked Ham, Apricot Bourbon Glaze
- Atlantic Grilled Swordfish, Blood Orange Nage
- Seared Breast of Chicken, Stuffed with Sweet Plantain, Manchego, Coconut Broth
- Crushed Yukon Gold Potatoes, Scallions, Roasted Garlic Cloves
- Achiote Rice, Pigeon Peas
- Broccolini, Yellow Squash, Red Pepper, Rainbow Carrots

Pastries

- ARRAY OF FRESHLY BAKED:
Breads, Pastries, Cakes and Pies

\$56* Adult
\$24* Child (ages 3 - 9)
Children under age 3 complimentary

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LOEWS SAPPHIRE FALLS RESORT AT UNIVERSAL ORLANDO™

6601 Adventure Way
Orlando, Florida 32819

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