



UNIVERSAL ORLANDO™



EASTER CIAO!

Sunday, April 16, 2017 • 10am - 7pm

RESERVATIONS:

OpenTable • 407.503.DINE (3463)
or visit or call the concierge at 407.503.1200

Starters

- Crab Meat Salad with Caramelized Strawberry
- Snow Peas, Mushroom, Red Pepper with Sesame Teriyaki Vinaigrette
- Asparagus with Sun-dried Tomato and Parsley Gremolata
- Spring Cobb Salad
- Roasted Vegetables Quinoa Salad

Risotto Bar

CONDIMENTS TO INCLUDE:

- Tomatoes, Spinach, Onions, Peppers, Mushrooms, Butternut Squash, Blackened Shrimp, Herb Chicken, Goat Cheese, Parmesan Cheese

Pasta Station

CREATE YOUR OWN PASTA WITH THE CHEFS FRESH SELECTION OF:

- Vegetables, Shrimp or Chicken
- Fettuccine or Penne Pasta
- Marinara, Alfredo or Pesto Sauce

Raw Bar and Chilled Seafood Display

- Chilled Jumbo Shrimp Skewers
- Snow Crab Claws
- Smoked Chilled Scallops
- Fresh Oysters
- Lemon Wedges
- Cocktail and Cognac Sauce

Selection of Domestic and Imported Cheeses, Antipasto Galantine

- Rustic Italian Breads
- Assorted Crackers

From the Skillet

- Clam Chowder
- Fettucini with Mussels, Shrimp and Tomato Fondue
- Seared Ocean Bass with Crispy Okra, Smoky Pepper Sauce
- Tuscany Sweet and Sour Eggplant
- Braised Short Rib with Wild Mushrooms, Roasted Fingerling Potatoes and Asparagus

East Farmer Station

STIR-FRIED VEGETABLES WITH YOUR CHOICE OF:

- Chicken, Shrimp, Beef or Tofu
- Teriyaki or Szechuan Sauce

Carving Station

- Roasted Black Pepper Strip Loin, Mushroom Au Jus
- Roasted Mustard and Herb Crusted Pork Loin, Caramelized Green Apple, Thyme Jus
- Hot Smoked Spice Rubbed Salmon, Tomato, Potato and Spinach Casserole

Spring Celebration

- Pan-seared Ocean Bass, Cardamom Steeped Baby Carrot, Sweet Pea Butter
- Orecchiette Pasta with Bay Scallops and Asparagus
- Cheesy Polenta Cake and Charred Cauliflower
- Buttermilk Mashed Potato with Mushroom and Sun-dried Tomato Ragu
- Seared Crispy Chicken with Sweet Onion, Green Peas, Brown Bean Sauce

Salad Market Green Station

CHEF TO TOSS:

- Mixed Field Greens or Caesar Salad with Assorted Toppings to Include: Cucumber, Tomato, Chick Peas, Shredded Cheese, Chopped Bacon, Croutons, Parmesan Cheese, Olive, Raisin, Dried Cranberry
- Rose Water Infused Watermelon with Crispy Prosciutto, Rosemary Goat Cheese
- Fresh Mozzarella Cheese with Vine-ripened Tomato
- Charred Tuna Nicoise Salad
- Roasted Wild Mushroom and Brussels Sprouts

Desserts

- Milk Chocolate Raspberry Pana Cotta in a Coco Crumbles Verrine
- Candied Pineapple in a Coconut Bavarian Verrine
- Strawberry Cheesecake
- Milk Chocolate Peanut Butter Crisp Cake
- Key Lime Graham Cracker Tart
- Macadamia Nut Tart
- White Chocolate Passion Mousse
- Rhum Baba with Coconut Chantilly
- Red Velvet Cake
- Lemon Mascarpone Mousse with Strawberry Coulis
- Chocolate Caramel Tart

Action Station

- Chocolate Fondue Station with Assorted Fresh Fruit
- Pound Cake
- Chocolate Cake Cubes

Children's Buffet

- Pepperoni and Cheese Pizza
- Spaghetti and Meatballs
- Garlic Bread
- Buttered Broccoli
- Fruit Skewers
- Potato Salad
- Peanut Butter and Jelly Sandwiches
- Brownies
- Rice Crispy Treats
- Assorted Mini Cookies

ENTERTAINMENT INCLUDES:

Appearances by Universal Orlando™ characters, live musician, face painter, balloon artist and a children's activities table.

\$65* Adult • \$25* Child (ages 3 - 9)
Children under age 3 complimentary

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LOEWS PORTOFINO BAY HOTEL AT UNIVERSAL ORLANDO™

5601 Universal Boulevard
Orlando, Florida 32819

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