

Easter Champagne Buffet Brunch at La Casa Del Zorro

Sunday, April 16, 2017 • 11:00 AM to 4:00 PM

Breakfast Station

Omelets and Egg Station - Cooked to Order with Choice of Condiments

Breakfast Country Potatoes • Ham, Bacon and Sausage

Sweet and Crispy French Toast with a Touch of Spice

Mini Buttery Croissants and Sweet Mini Danish

Carving Station

Prime Rib of Beef Au Jus • Spiced Honey Baked Ham • Roast Leg of Lamb with Mint Demi Sauce

Seafood Station

Iced Shrimp with Cocktail Sauce
and Thai Chili Sauce

Petite Bagels with Tomato, Smoked Salmon
and Cream Cheese

Entrée Station

Chicken with a Madera Mushroom Cream Sauce
Seared Mahi Mahi with a Rustic Ratatouille
Herb Garlic Baby Rainbow Potatoes
Green Bean Almondine

Delightful Salads

Tossed Caesar Salad with Garlic Croutons,
Waldorf Salad with Granny Smith Apples, Raisins, Walnuts and Mandarin Orange,
Carrot Salad with Red Cabbage, Pineapple and Almonds with an Orange Spice Vinaigrette,
Centered Fruit Cascade with Pineapple, Cantaloupe, Honeydew, Watermelon and Berries,
Kale Quinoa Salad with Red Quinoa, Cranraisins, Almonds and a Hibiscus Vinaigrette and
Delicious House-made Deviled Eggs

Dessert Station

An Assortment of Tarts,
Mini Cheesecakes, Carrot Cake
and Chocolate Cake

And of Course Chilled Bubbly!

Entertainment

Exquisite Flamenco Guitarist
Bill Jones

Adults \$46 • Seniors (62+) \$44

Children (6-12) \$18 • 5 & Under Free

For Reservations Call: 760-767-0100

All reservations require a Credit Card Guarantee.
Cancellations accepted up to 24-hours prior to event.
All no-shows subject to a \$25.00 per person no-show fee.



La Casa Del Zorro
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