



HYATT
REGENCY®

HUNTINGTON BEACH
RESORT & SPA

Easter Sunday Brunch
Sunday, April 5, 2015 from 10am-2pm
Lighthouse Courtyard and
Huntington Ballroom

FOOD HALL

Corner Deli

hot vegetable minestrone soup

chilled gazpacho soup

baby yellow potatoes in a dijon-herb vinaigrette

crumbled goat cheese, farmer's market tomatoes, white balsamic vinegar, olive oil and fresh basil

haricot vert salad with shallot vinaigrette, marcona almonds

hand harvested field greens, hardwood smoked rendered bacon, persian cucumbers, green onion,
bell peppers, crumbled blue cheese, easter egg radish, chopped egg, candied walnuts, croutons

lemon-dijon, creamy ranch and balsamic dressings

fresh sliced seasonal fruit

charcuterie boards of cured and smoked meats, artisanal cheeses

olives and pickled vegetables

roasted eggplant spread and basil-spring pea spread

artisan crackers

Sea and River

seasoned jumbo shrimp, stone crab claws and fresh shucked oysters

bloody mary cocktail sauce, lemon wedges, spicy mignonette, tabasco sauce

local halibut ceviche and crispy tostadas

crab cakes hot off the griddle

spicy chipotle aioli, whole grain mustard remoulade

smoked salmon, miniature bagels, capers, red onions, parsley cream cheese and lemon wedges

Rise and Shine Lane

buttery croissants, miniature danish, bran and fruit muffins

gluten free muffins, seasonal berry custard croustade

fruit preserves and butter

omelets made to order

cage free scrambled eggs and cage free egg whites

mix-ins: cherry tomatoes, mushrooms, asparagus sauté

traditional eggs benedict topped with a lemony hollandaise

oven roasted breakfast potatoes with peppers and onions

chicken apple sausage, smoked bacon, pork sausage

buttermilk pancakes off the griddle with white chocolate whipped cream, chocolate chips,

fresh blueberries, vanilla marinated strawberries

Butchers Block

fresh herb and pepper encrusted carved baron of beef with natural jus

honey and tangerine glazed easter ham with cherry-onion marmalade

rosemary-garlic-mustard-lemon roasted leg of lamb and fennel-apple relish

cedar plank roasted salmon, saffron and herb aioli

assorted artisanal rolls

Side Street

english pea and foraged mushroom risotto

sour cream and chive mashed potatoes

oven roasted red skin potatoes

roasted spring asparagus with toasted pine nuts, lemon and fresh herbs

honey glazed farmer's market carrots

lemon and garlic roasted cauliflower with fried leeks

Wok and Roll

asian chopped chicken with sesame dressing and crispy won ton strips

sushi display, pickled ginger, wasabi, soy sauce, ponzu

orange chicken and broccoli beef stir fry

steamed jasmine rice

Kiddy Corner

mini corn dogs - chicken fingers - wedged fries
white cheddar mac & cheese - fruit salad

Sweet Street Roundabout

chocolate fountain
pound cake, strawberries, pineapple, rice krispy treat squares, lady fingers
gelato bar with seasonal offerings and traditional toppings
assorted whole cakes, assorted miniature french pastries and cake pops
burnt sugar caramel flan with seasonal fruit
signature bread pudding with crème anglaise
unlimited champagne, coffee, tea and juice included

\$85.00 per person adults
\$75.00 per person (seniors 65 and over)
\$28.00 per person (kids ages 6-12)
Kids - 5 and under are free

Sales tax and 18% gratuity will be added

(Menu items subject to change)