

# The Grand Easter Buffet

Sunday, March 31, 2013

## *Soups*

Chilled Vichyssoise with Caviar  
Ginger Carrot Soup with Nutmeg Crème Fraiche

## *Salads*

Spring Baby Greens  
Local Hydroponic Bibb Lettuce  
Baby Spinach  
Garden Salad Mix  
Tandoori Spiced #1 Ahi Tuna with a Creamy Cucumber, Tomato and Mint Salad  
Chipotle Chicken Salad with Corn Relish  
Bowtie Pasta Salad with Sundried Tomatoes, Basil, Trio Peppers, Kalamata Olives, and Artichoke Vinaigrette  
Stir Fried Shrimp with Oriental Salad and Mandarin Orange Vinaigrette in Mini Chinese Boxes  
Fresh House made Mozzarella Pinwheel with Praline Pesto and Arugula  
Chef's Garden Pickled Vegetable Salad  
Carrot and Raisin Salad  
Assorted Condiments and Toppings  
All House Made Dressings

## *Entrées*

Snake River Farms Kobe Beef Sirloin Steaks with Grand Dining Room Steak Sauce Demi  
Shrimp and Grits Crocks  
Hot Snow Crab Legs with Melted Butter  
Wild Mushroom Ravioli presented with a Black Truffle Alfredo Sauce  
Oven Roasted Fingerling Potatoes with Four Herbs  
Confetti Vegetable Risotto  
Fresh Chef's Garden Spring Baby Vegetables with a Smoked Bourbon Liqueur  
White and Green Asparagus with Bacon Lardons  
Southwestern Breakfast Lasagna with Eggs, Tortillas, Chorizo, Salsa and Queso  
Breakfast Meats: Bacon and Conecuh Sausage

## *Stations*

Pecan Smoked Manhattan Strip Steak presented with a Conecuh County Demi  
Lamb Steamship Round with Rosemary Demi-Glace and House made Mint Jelly  
Saltwater Grill Sushi  
Omelet Station  
Belgian Waffles  
Strawberries Romanoff with Vanilla Ice Cream

## *Displays*

Tropical Fruit Display  
Baked Brie en Croute  
Artisan Cheese with Homemade Preserves, Truffle Honey and Gourmet Crackers  
Fresh Baked Breakfast Pastries, Breads and Rolls with fresh whipped Butter  
Smoked Salmon Cones with Salmon Caviar  
Seafood Display to include: Shrimp, Clams, Oysters, Mussels, Crab Legs, and Crawfish  
Gourmet Olive Display

## *Desserts*

Pastry Chef's Selection of Petite Desserts Made Fresh at the Grand Hotel Pastry Kitchen to include:  
Chocolate Covered Peep Station, Grand Bread Pudding with Whiskey Sauce, Mini Cakes, Mini Tartlets, Assorted Mini Mousse Cups,  
Panna Cotta, White Chocolate Pastel Strawberries, Crème Brulee, Cheese Cake Lollipops, Parfaits and Tasters

**Please call 251.928.9201 for Reservations**

10:30am-2pm in the Grand Ballroom, 11:45am-2pm in the Dining Room · Adults 59.95\* - Children (ages 5-11) 29.95\*

Grand Hotel Marriott Resort, Golf Club & Spa  
One Grand Boulevard Point Clear, Alabama 36564

Reservations required and must be guaranteed with a valid credit card, Five Day Cancellation Policy applies. To prevent from being charged, please cancel your reservation before March 26, 2013.\*Price is excluding tax and gratuity. No discounts applicable. 18% service charge added to parties of eight or more.