

Easter Buffet

SUNDAY, APRIL 9, 2023

CALLIPPE BALLROOM

BRUNCH

Sliced Fresh Seasonal Fruit Display VGF

Chia & Tropical Fruit Parfait VGF

with toasted coconut

Fresh Baked Mini Croissants, Muffins and Danishes VG DF

with house made preserves

Mini Belgium Waffle Bar VG

berries, whipped cream, nuts, chocolate sauce, maple syrup

Organic Chicken Hash GF

sweet peppers, onion, baby spinach, Madras curry, potato, tomato

Delta Asparagus Benedict VG

baby kale, roasted tomato, grain mustard and dill hollandaise

Build Your Own Omelet or Scramble Bar

Seasoned Heirloom Potatoes V DF GF

Bacon & Chicken Apple Sausage GF

V - Vegan VG - Vegetarian DF - Dairy Free GF - Gluten Free



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SOUP STATION

Chilled Comanche Creek Gazpacho

avocado crème fraîche and charred shrimp salsa

SALAD BAR

Chiogga Beet and Citrus Salad VG GF

endive, baby greens, walnuts, fennel, Sonoma goat cheese, sherry vinaigrette

Chilled Grilled Delta Asparagus VG GF

with pine nuts, chopped egg, tarragon vinaigrette

Marinated Soba Noodle Salad V

Grain Salad VGF

barley, quinoa, artichoke, olives, red onion, mint, parsley, cucumber, sunflower seeds, baby kale, roasted baby tomatoes, lemon, olive oil

Marinated Eggplant & Portobello VG GF

ciliegine mozzarella, roasted red peppers, basil, aged balsamic

Little Gem VGF

Peruvian potato, roasted apple, watermelon radish, cotija, pepitas, creamy jalapeño lime dressing, toasted chili powder, watercress

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SEAFOOD STATION

Poached Jumbo Prawns & Local Oysters on Ice GF DF

on the half shell served with cocktail sauce, mignonette and fresh lemon

Ahi Poke DF

gochujang, scallion, cucumber, sesame, avocado, wakame, wontons

Grilled Achiote Salmon GF DF

with pineapple salsa

Blue Crab Cakes DF

with remoulade

Lobster Ravioli DF

spring garlic, Thai chili, coconut, seared wild mushroom, crispy basil

CARVING STATION

Slow Roasted Herb Crusted Prime Rib GF

horseradish cream, au jus

Five Spiced Baked Ham GF DF

honey-apricot glaze

Fresh Baked Parker Rolls VG

sweet cream butter

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DESSERT STATION

Coconut & Passion Fruit Panna Cotta ^{GF}

with mixed berries

Almond Financier ^{GF}

with poached apricot

Strawberry Shortcake Cups

Lemon Meringue Tart

Chocolate Tart

Fruit Strudel

Assorted House Made Cookies & Macaroons

KIDS' BUFFET

Fruit Salad • Jello Cups • Cheddar Scrambled Eggs

Mini Pancakes • Hash Browns • Chicken Strips

Peas, Carrots & Corn • Mac & Cheese

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