

# Easter Brunch 2024

## BROADMOOR HALL DINING ROOM

### FRESH FRUIT SELECTION

Honeydew, Cantaloupe, Watermelon, Pineapple, Kiwi, Blueberries, Strawberries

### CEREALS & JUICES

Assorted Cold Cereals with Skim, 2% & Whole Milk

Mixed Berry & Palisade Peach Yogurt Parfaits, House Made Granola

Orange, Grapefruit, Cranberry, Tomato, V-8, Apple & Pineapple Juices

(MAY CONTAIN MILK, SOY, WHEAT)

### SEAFOOD

House Cured Salmon Gravlox (FISH), House Smoked Colorado Trout (FISH)

Pickled Red Onion, Capers, Tomatoes, Dill Cream Cheese (MILK)

Parmesan Grissini (MILK, WHEAT) Accompanied by Assorted Bagels (EGG, MILK, WHEAT)

### RAW BAR

Jumbo Poached Shrimp (SHELLFISH) & Snow Crab Claws (SHELLFISH)

Cocktail Sauce, Horseradish Sauce (MILK), Lemon Wedges

East Coast & West Coast Oysters on the Half Shell (SHELLFISH)

Tabasco, Horseradish, Mignonette Sauce

American Paddlefish Caviar (FISH)

Brioche Toast Points (MILK, WHEAT), Sauce Gribiche, Capers, Red Onion

### CHEF ATTENDED SUSHI STATION

Spicy Hawaiian Ahi Tuna, Scallion & Sesame Roll (FISH, SESAME)

California Roll with Crab, Cucumber & Avocado (SHELLFISH)

BBQ Eel & Avocado Roll

Shrimp Tempura Roll with Tobiko, Avocado & Cucumber (SHELLFISH)

Wasabi, Soy Sauce & Pickled Ginger (SOY)

### COLORADO CHEESE & CHARCUTERIE

Smoked Ham, Smoked Turkey, Wagyu Beef Summer Sausage,

Spanish Style Chorizo, 1000 Day Aged Gouda (MILK)

MouCo Camembert (MILK), Wisconsin White Cheddar & Peppered Chèvre (MILK)

Served with Palisade Peach & Apple Jams, Mixed Toasted Nuts (PEANUTS, TREE NUTS)

& our Eagle's Nest Ranch Wildflower Honey.

Accompanied by House Made Lavosh & Rosemary Focaccia (EGG, WHEAT)

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### CHEF ATTENDED SALAD STATIONS

#### **Chef Attended Shepard's Salad**

Heirloom Tomatoes, Cucumber, Red Onion, Kalamata Olives, Pepperoncini  
Feta Cheese (MILK), Lemon, Oregano, Olive Oil Herb Vinaigrette

#### **Chef Attended Broadmoor Caesar Salad Station**

Romaine, Croutons (EGG, MILK, WHEAT), Shaved Parmesan Cheese (MILK)  
Anchovy (FISH), Parmesan & Garlic Dressing (MILK)

#### **Fire Grilled & Marinated Mediterranean Vegetables Platter**

Green Zucchini, Sunburst Squash, Eggplant  
Red, Orange & Yellow Bell Peppers, Heirloom Tomatoes  
Balsamic Glazed Asparagus, Cipollini Onions & Baby Carrots (VEGAN)

#### **Build Your Own Garden Salad**

Mixed Greens, Lemon-Parsley Vinaigrette, Creamy Broadmoor Dressing  
Cucumbers, Tomatoes, Marinated Mushrooms, Red Onions, Artichoke Hearts  
Blue Cheese Crumbles (MILK), Bacon, Shredded Cheddar (MILK)  
Croutons (EGG, MILK, WHEAT)

### BREAKFAST ITEMS

#### **Scrambled Eggs (EGG)**

**Individual Quiche Lorraine, Ham, Gruyere Cheese (EGG, MILK)**

#### **Crispy Smoked Bacon & Pork Sausage Links**

**Herb Roasted Country Style Potatoes, Mushrooms & Peppers**

#### **Cheese Blintzes (MILK), Berry Compote**

#### **Chef Attended Eggs Benedict Station**

English Muffins, Canadian Bacon, Sauce Hollandaise (EGG, MILK)

#### **Chef Attended Omelet Station**

Whole Eggs, Egg Beaters, Egg Whites (EGG)  
Ham, Bacon, Sausage, Smoked Salmon (FISH)  
Swiss & Cheddar Cheese (MILK), Onion, Scallions  
Tomatoes, Mushrooms, Peppers, Salsa

#### **Chef Attended Pancake & French Toast Station**

Maple Syrup, Blueberries, Chocolate Chips, Golden Raisins  
Whipped Cream (MILK), Whipped Butter (MILK)  
(EGG, MILK, SOY, WHEAT)

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### CHEF ATTENDED CARVING STATIONS

#### Honey Glazed Ham

Bourbon Pineapple Glaze, Pineapple Chutney, Sweet Potato Pavè  
Garlic Cream (MILK), Sharp Cheddar (MILK), Breadcrumbs (WHEAT)

#### Herb Roasted Prime Rib of Beef

Bordelaise Jus, Creamy Horseradish Sauce (MILK)  
Spring Onion Bread Pudding (WHEAT)  
Cheddar Popovers (EGG, MILK, WHEAT)

#### Red Wine Marinated, Rosemary & Garlic Roasted Colorado Leg of Lamb (BONE IN)

Buttermilk Mashed Potatoes (MILK)  
Medley of Spring Peas with Carrots, Onions & Garden Herbs  
Red Wine Lamb Jus, Broadmoor Farms Mint Jelly

#### Chef Attended Rock Shrimp Scampi (SHELLFISH)

Cavatelli Pasta (EGG, MILK, WHEAT), Peas, Wild Mushroom, Asparagus  
Pecorino (MILK), Parsley, Lemon Cream Sauce (MILK)

#### Chef Attended Grilled Sausage Station

Grilled Venison & Elk Sausage, Tomato Chow Chow  
German Sauerkraut, House Made Pickles, Bavarian Mustard

#### Chef Attended White Wine Marinated Slow Cooked Colorado Chicken Cacciatore

Red Peppers, Onions, Garlic & Mushrooms

### DISPLAYED HOT FOODS

#### Brasato di Manzo

Braised Beef Short Rib in Barolo Wine, Borlotti Beans & Gremolata

#### White Wine Marinated Atlantic Salmon Station (FISH)

Sage Roasted Colorado Mushrooms, Mushroom Cream Sauce (MILK)

#### Spring Pasta Primavera (EGG, MILK, WHEAT)

Peas, Favas, Carrots, Broccoli, Tomato, Garlic, Pesto

#### Loaded Twice Baked Potatoes (MILK)

Green Beans, Confit Tomato

Glazed Carrots with Toasted Pecans (TREE NUTS)

Roasted Cauliflower, Capers, Lemon, Roasted Garlic

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### PASTRIES

#### Exotic Verrine

Mango Coconut Mousse, Raspberry Gelée (EGG, MILK)

#### Fraisier

Vanilla Sponge, Fresh Strawberries, Vanilla Diplomat (EGG, MILK, WHEAT)

#### Brownie

Chocolate Mousse, Soft Brownie, Dark Chocolate Mousse (EGG, MILK, WHEAT)

#### Coffee Pot de Crème

Chocolate Streusel, Espresso Chantilly (EGG, MILK, WHEAT)

#### Lemon Tart Verrine

Lemon Curd, Yuzu Gelée, Crumble Vanilla, Meringue (EGG, MILK, WHEAT)

#### Chocolate Éclair

Pâte à Choux, Dark Chocolate Crèmeux, Chocolate Glaze (EGG, MILK, WHEAT)

#### Carrot Cake Entremet

Spiced Carrot Cake, Cream Cheese Icing, Orange Zest (EGG, MILK, WHEAT)

#### Piña Colada Entremet

Coconut Dacquoise, Pineapple & Coconut Mousse (EGG, MILK, WHEAT)

#### Exotic Fruit Tart

Tropical Fruit Cream, White Chocolate Chantilly (EGG, MILK, WHEAT)

#### Key Lime Tart

Torched Meringue (EGG, MILK, WHEAT)

#### Passion Fruit Macaron

Milk Chocolate Ganache (EGG, MILK, TREE NUTS)

### CUPCAKES

#### Triple Chocolate Cupcake

White Chocolate Ganache (EGG, MILK, WHEAT)

#### Peanut Butter Chocolate Cupcake

Peanut Butter Buttercream (EGG, MILK, PEANUTS, WHEAT)

#### Vanilla Cupcake

Blackberry Preserves (EGG, MILK, WHEAT)

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### PETIT FOURS SEC

**Apricot Financier** (EGG, MILK, TREE NUTS, WHEAT)

**Lemon Madeleine, Nutella** (EGG, MILK, TREE NUTS, WHEAT)

**Sablé Breton** (EGG, MILK, WHEAT)

**Almond Biscotti** (EGG, MILK, TREE NUTS, WHEAT)

### WARM OFFERINGS

**Strawberry Rhubarb Cobbler** (EGG, MILK, WHEAT)

**Chocolate Chip & Vanilla Bread Pudding** (EGG, MILK, WHEAT)

### ACTION STATIONS

**Bananas Foster** (EGG, MILK)

**Crepe Suzette** (EGG, MILK, WHEAT)

### FROM THE BAKERY

**House Made Biscuits** (EGG, MILK, WHEAT)

**Mini Croissants** (EGG, MILK, WHEAT)

**Mini Chocolate Croissants** (EGG, MILK, WHEAT)

**Mini Lemon Danish** (EGG, MILK, WHEAT)

**Mini Cheese Danish** (EGG, MILK, WHEAT)

**Mini Apple Cinnamon Danish** (EGG, MILK, WHEAT)

**Chocolate Banana Muffin** (EGG, MILK, WHEAT)

**Lemon Blueberry Muffin** (EGG, MILK, WHEAT)

**Fruit Galette** (EGG, MILK, WHEAT)

**Sticky Buns** (EGG, MILK, WHEAT)

**Hot Cross Buns** (EGG, MILK, WHEAT)

**Challah Knots** (EGG, MILK, WHEAT)

**Sourdough Rolls** (EGG, MILK, WHEAT)

**Seeded Wheat Rolls** (EGG, MILK, WHEAT)

**Semolina Sesame Rolls** (EGG, MILK, SESAME, WHEAT)

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### KIDS BUFFET

#### Broadmoor Farms Green Salad

Carrots, Tomatoes, Ranch, Honey Mustard (MILK)

#### Fresh Fruit Cups

Raspberry Vanilla Sauce, Honey Yogurt Sauce (MILK)

#### Individual Creamy Mac & Cheese Cups (EGG, MILK, WHEAT)

#### PB&J Sandwiches

Creamy Peanut Butter & Grape Jelly (EGG, MILK, PEANUTS, SOY, WHEAT)

#### Crispy Chicken Fingers

Ranch, Honey Mustard & Ketchup (EGG, MILK, SOY, WHEAT)

#### Grilled Mini Beef Burgers

Lettuce, Tomato, Pickles, Fresh Baked Buns (EGG, MILK, SOY, WHEAT)

#### Ballpark Franks

Grilled Hot Dogs, Fresh Baked Buns (EGG, MILK, SOY, WHEAT)

Creamy Mashed Potatoes (MILK)

Buttered Green Beans

#### Vanilla Cake Pops (EGG, MILK, WHEAT)

#### Milk Chocolate Cake Pops (EGG, MILK, WHEAT)

#### Strawberry Pop Tarts (EGG, MILK, WHEAT)

#### M&M's Cookie (EGG, MILK, WHEAT)

#### Milk Chocolate Fountain

Strawberries, Pineapple, Marshmallows, Rice Crispy Treats (MILK, WHEAT)

#### Cotton Candy Station

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