

Easter 2017
Banquet Brunch Menu
The Ritz-Carlton, Laguna Niguel

Cold Selections

Caviar and Raw Bar on Ice

Poached Prawn / Alaskan Crab Claw / Oyster on the Half Shell
Cocktail Sauce / Louis Sauce / Fresh Lemon
Trio of Caviars: American Sturgeon / Salmon / Wasabi Tobiko
Egg White / Egg Yolk / Red Onion / Chive / Caper / Crème Fraiche

Smoked Fish Station with Attendant

House Smoked Salmon / House Smoked Sturgeon / Seared Ahi
Ginger Soy Vinaigrette / Horseradish Cream / Spicy Togarashi Sauce / Garlic Green Onion Sauce / Wasabi / Sweet Chile
Sauce / Japanese Mustard

Sushi Station

Assorted Sashimi
Handcrafted Signature Sushi Rolls
Wasabi / Pickled Ginger / Soy Sauce

Cured Meat and Artisan Cheese Display

Prosciutto / Bresola / Assortment of Salami
Selection of Mustards / Olive Bar
Assorted Domestic and Imported Cheese Display
Dried Fruits and Grapes / Apple Chips / Selection of Breads

Salad Station with Attendant

California Field Greens / Assorted Condiments and Toppings
Herb Shallot Dressing / Balsamic Dressing / Ginger Rice Wine Vinaigrette

Salad Selections

Baby Romaine Caesar Salad / Aged Parmesan Cheese / Roasted Garlic Crouton / Caesar Dressing
Compressed Watermelon Salad / Jicama / Cucumber / Queso Fresco / Lemon Herb Vinaigrette
Roasted Asparagus / Red & Yellow Tomato / Ciliegini Cheese / Sea Salt / Extra Virgin Olive Oil
Red Quinoa / Baby Spinach / Edamame Bean / Baby Carrot / Parsley / Balsamic Vinaigrette
Buffalo Chicken Salad / Poblano Chile / Chayote Squash / Red Onion / Cabbage Slaw
Rigatoni Pasta Salad / Roasted Cherry Tomato / Pesto / Ranch Dressing

Seasonal Fruit Display

Whole Fresh Fruit Display
Sliced Seasonal Fruit

Hot Selections

Soup Selection

Chilled Spring Pea Soup / Whipped Crème Fraiche / Caviar

Steak & Egg Station with Chef Attendant & Attendant

Cage Free Poached Egg / Signature Rub Beef Tenderloin / Organic Wild Mushroom / Traditional Hollandaise

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Dim Sum Selections

Chicken Shu Mai / Shrimp Shu Mai / BBQ Pork Bun
Sweet Chili Sauce / Ponzu / Asian Mustard

Scallop Station with Chef Attendant

Seared Scallop / Parsnip Puree / Micro Turnip / Orange Carrot Glaze

Seared Sea Bass Station with Chef Attendant

Chick Pea Tomato Stew / Fried Chili Thread

Omelette Station with Chef Attendant

Cage Free Egg / Egg White / Smoked Bacon / Ham / Sausage / Cheddar Cheese / Goat Cheese / Swiss Cheese /
Heirloom Tomato / Bell Pepper / Wild Mushroom / Sautéed Onion / Green Onion / Spinach / Pico de Gallo

Waffle Station with Attendant

Petit Belgium Waffle / Maple Syrup / Whipped Sweet Butter / Nutella / Fresh Berries / Strawberry Compote / Whipped
Cream / Chocolate Shavings

Carving Stations with Attendant

Honey Glazed Ham / Fig Mostarda
Rosemary Marinated Lamb Loin / Mint and Shallot Jam
Cedar Plank Salmon / Asparagus / Lemon Herb Beurre Blanc

Additional Hot Selections

Roasted Garlic & Brussel Sprout Whipped Potatoes
Spring Vegetable Medley
Cage Free Scrambled Eggs
Roasted New Potatoes / Thyme / Sea Salt
Thick-Cut Applewood Smoked Bacon / Chicken Apple Sausage / Breakfast Link Sausage

Dessert Selections

Vanilla Panna Cotta
Lemon Meringue Cupcake
Lemon Lavender Crème Brulée
Banana Pie
Blueberry Pie
Carrot Cheesecake
Turtle Brownie
Lemon Bundt Cake
Coconut Lime Cake
Strawberry Mousse Cake
Lemon Blueberry Mousse Cake
Pistachio Raspberry Cake
Chocolate Almond Passion Cake
Tropical Pineapple Ginger Mousse

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Caramel Chocolate Bread Pudding
Chocolate Dipped Strawberries
Holiday Cookies

Breakfast Pastry Selections

Quiche Lorraine
Classic Croissants
Chocolate Almond Croissants
Hot Cross Buns
Cinnamon Roll Muffins
Blueberry Muffins