

The Langham Easter Brunch

Seafood Display on Ice

Chilled Shrimp and Crab Claws
Louis Sauce, Cocktail Sauce, Lemon

Poke Bar

Ahi Tuna, Hamachi, Salmon, Sushi Rice, Edamame,
Pickled Onions, Avocado, Cucumbers, Pineapple,
Green Onions, Tofu, Furikake, Yuzu Ponzu, Soy Sauce,
Leche de Tigre, Sesame Oil, Chile Oil, Seaweed Salad

Omelets Made-to-Order

Black Forest Ham, Applewood Bacon, Tomato, Onion,
Peppers, Spinach, Feta, Cheddar Cheese,
Goat Cheese, Salsa

Egg Benedict Station

Canadian Bacon, Poached Eggs,
English Muffin, Hollandaise

Breakfast Staples

Applewood Smoked Bacon
Turkey Maple Sausage
Pork Sausage Links
Crispy Breakfast Potato with Peppers & Onions

Pancake Station

Chocolate Pearls, Banana, Blueberries, Strawberries, Whipped
Cream, Nutella, Peanut Butter, Sprinkles,
Caramelized Apples, Dried Cranberry, Maple Syrup

Dessert Bites

Praline Carrot Cake
Passionfruit Apricot Tart
Lemon Blueberry Cheesecake
Strawberry Rhubarb Gâteau
Key Lime Meringue Tart
S'mores Cone
Milk Chocolate Orange Gâteau
Cookie Butter Macaron
Almond Raspberry Financier
Vanilla & Chocolate Choux au Craquelin
Oreo White Chocolate Mousse
Salted Caramel Chocolate Tulip Cup

Chocolate Fountain

Fresh Fruits and Cake

Drink Offerings

Coffee
Juice
Bottomless Mimosas & Prosecco

Artisanal Stations

Smoked Salmon with Traditional Condiments
Domestic and Imported Cheeses with Crostini,
Baguette Crackers, Grapes, Honeycomb, Fig Chutney,
Artisanal Charcuterie with Salamis, Pâtés, Rillettes
with Mustards and Cornichon

Farmers Market Salads

build your own:
Local Mixed Baby Greens, Frisée, Ruby Endive,
Wild Arugula, Baby Spinach, Pickled Shallots, Dates,
Candied Pecans, Pineapple, Carrots, Strawberries,
Roast Japanese Sweet Potato, Pomegranates, Dried Pear, Granny
Smith Apple, Roasted Corn, Croutons, Quinoa,
Goat Cheese, Blue Cheese, Cantaloupe, Honeydew,
Pomegranate Vinaigrette, Balsamic Vinaigrette,
Sherry Vinaigrette, Green Goddess

Composed Spring Salads

Asparagus, Arugula, Peas, Radish, Feta, Avocado,
Chickpeas, Basil, Mint, Chives, Meyer Lemon Vinaigrette

Baby Lacinato Kale, Watermelon Radish, Cucumber,
Toasted Sesame Seeds, Carrots, Pepitas, Carrot Ginger Dressing

Heirloom Tomato, Avocado, Golden and Candy Cane Beets, Boc-
cocini Mozzarella, Pomegranate Seeds, Micro Shiso,
Sherry Shallot Vinaigrette

Timeless Favorites

Herb Roasted Spring Chicken with a Lemon Herb Chicken Jus
Pan Roasted Barramundi in a Yuzu Beurre Blanc

Whipped Chive Potatoes

Okinawa Sweet Potato with Cinnamon & Nutmeg

Garlic Roasted Baby Carrots, French Beans,
Roasted Baby Sunburst Squash

Roasted Market Mushrooms

Carving Station

Brown Sugar Bourbon Citrus Ham
with Pineapple Chutney Apricot Mostarda

Salt & Pepper-Crusted Roast Prime Rib of Beef
with Thyme Jus and Horseradish Cream

Kids' Corner

Fresh Vegetable Crudit  Shots with Ranch Dressing

Macaroni and Cheese, Battered Chicken Tenders,
Buttered Broccoli Florets, Funfetti Cupcakes, Jell-O
Double Chocolate Brownie, M&M's Chocolate Chip Cookie

\$190 per adult, \$85 per child ages 4-12

Price excludes tax and gratuity.

Please note a 20% gratuity will be automatically added for all parties.

