

# Maestros

R E S T A U R A N T

## CHEF ATTENDED OMELET STATION

Your choice of assorted cheeses, meats and vegetables are blended together into a savory omelet by one of our Chefs

## BREAKFAST TABLE

Sliced Seasonal Fruits and Berries  
Smoked Salmon  
Spinach, Goat Cheese & Egg Burrito  
Cheese Blintz with Berry Compote  
Applewood Smoked Bacon • All-natural Pork Sausage  
Rosemary roasted Potatoes • Scrambled Eggs

## CHEF ATTENDED CARVING STATION

Marinated Flank Steak with Red & Green Chimichurri  
Minty herb crusted boneless Leg of Lamb  
Mango Citrus glazed Ham

## MAESTROS SALAD DISPLAY

Cocktail Shrimp  
Antipasto Pasta Salad • Blackened Tuna Salad  
3 Bean Quinoa & Pomegranate Salad  
Grilled Pineapple & Pork Tenderloin Salad

## CHEF'S HOT BUFFET

Beef Barley Soup  
Chicken Chorizo & Chayote Squash  
Herb Crusted Mahi White bean and Peppadew  
Sundried Tomato & Ricotta Pasta  
Herb Smashed Yukon Gold Potatoes  
Garden-fresh seasonal vegetables

## KID'S CORNER

Cocktail Shrimp  
Chicken Tenders, French Fries, Mini Pizzas  
Chef Ed's Mac & Cheese

**\$55.<sup>50</sup>** per person

Consuming raw or undercooked poultry, seafood or eggs may increase your risk of a food borne illness.