

# COLISEUM

POOL & GRILL

EASTER 2015

## Cold Selections

SEASONAL SLICED FRUIT & BERRIES  
HOUSE-MADE GRANOLA & MUESLI  
FRESH BERRY AND YOGURT SMOOTHIES  
YOGURT PARFAIT  
FRESH VEGETABLE JUICE STATION  
SLICED SMOKED SALMON, TRADITIONAL ACCOUTREMENTS  
SHRIMP AND SNOW CRAB CLAW COCKTAIL  
CURED OLIVES AND MARINATED MUSHROOMS  
ARTISANAL CHEESES AND TRADITIONAL ACCOUTREMENTS  
CHARCUTERIE  
GRILLED IRVINE RANCH® VEGETABLES  
ASPARAGUS, ZUCCHINI, SQUASH, BELL PEPPERS

## Hot Selections

BREAKFAST SAUSAGES AND SMOKED BACON  
BREAKFAST POTATOES  
BRIOCHE FRENCH TOAST, BUTTERMILK PANCAKES, NATURAL MAPLE SYRUP  
FRITTATA-STUFFED BELL PEPPERS  
BREAKFAST PIZZAS  
RICOTTA CHEESE BLINTZ

## Chef-Attended Stations

*Custom Omelet Station*  
SHRIMP, CRAB, BACON, HAM, SAUSAGE  
ASPARAGUS, MUSHROOMS, TOMATOES, PEPPERS, SPINACH

## Carving Station

BONE-IN MAPLE-GLAZED HAM AND AUSTRALIAN LEG OF LAMB

## Waffle Station

BERRIES, WHIPPED CREAM, NUTELLA, BRÛLÉE BANANAS

## Assorted Breakfast Bakeries

CROISSANTS, MUFFINS, DANISH, SCONES, BAGELS  
WARM BREAD PUDDING

BREAKFAST BUFFET INCLUDES COFFEE, TEA AND FRESH JUICES (ORANGE, TROPICAL, APPLE AND WATERMELON)

\$60 PER ADULT

\$30 PER CHILD (AGES 5-12)

COMPLIMENTARY FOR CHILDREN UNDER AGE 5  
(EXCLUDES ALCOHOL, TAX AND SERVICE CHARGE)

**COLISEUM**  
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**Easter Lunch & Dinner Entrée Specials**



**Crispy Skin Barramundi**

*Yukon Gold mashed potatoes, broccoli rabe, Meyer lemon, caper, brown butter sauce*

35

**Braised Short Ribs**

*creamy mascarpone polenta, Irvine Ranch seasonal vegetables, natural jus*

37

**Surf and Turf**

*king crab legs, New York steak, truffle twice-baked potato, red wine demi glaze*

47

**Wild Mushroom Agnolotti**

*heirloom cherry tomatoes, morels, baby carrots, parmesan and spring pea cream sauce*

31



**DESSERTS**

**White Chocolate Mousse Brownie Cake**

*bing cherry center*

