

Easter at the Monterey Marriott

April 17th, 2022

10:00am-4:00pm

Seafood Display

Chilled Lemon-Grass Shrimp
Snow Crab Claws, Cocktail Sauce, Horseradish
Natural Wood Smoked Salmon & Juniper-Citrus, Dill Cured Salmon
Tomato, Red Onions, Cream Cheese, Capers, Eggs, Alvarado Bagels, Tamara Dip

Salads

Baby Spinach, Honey Roasted Pear, Frosted Walnuts, Cambanzola Cheese, Champagne Vinaigrette
Roasted Beets, Parsnips, Goat Cheese, Hazelnuts, Baby Arugula, Sherry Vinaigrette
Hummus, Sea Salt Lavash, Grilled Pita, Vegetable Batons
Artisan Bread, Honey-Lavender Butter

Eggs Benedict & Crab Cake Station

Traditional Eggs Benedict, Corn Beef Eggs Benedict, Hollandaise
Crab Cakes, Roasted Red Chili Pepper Aioli, Creamy Corn Sauce

Omelet & Eggs Station

Artichokes, Tomatoes, Green Onions, Asparagus, Cheese, Mushrooms, Bacon, Sausage, Ham
Monterey Yukon Potatoes, Cured Bacon, Apple Chicken Sausages
Cheese Blintzes, Sabayon, Orange Berries

Carving Station

Honey-Butter Baked Ham, Brioche Buns
Rosemary Peppercorn Rubbed Prime Rib, Au Jus, Horse Radish Cream Sauce
Roasted Leg of Lamb, Roasted Garlic and Rosemary Jus

Entrée Selections

Baked Dijon Salmon, Mushroom & Spinach, Tarragon Buerre Blanc
Feta and Pesto Stuffed Chicken Breast, Zucchini, Roma Tomato Relish, Lemon-Butter Sauce
Grilled Asparagus, Shallots, Peas, Squashes, Romanesco, California Fennel, Heirloom Baby Carrots
Four-Cheese Scalloped Potatoes
Crispy Sun Dried Tomato Polenta Frittes, Mushroom Ragout and Compote Cheese

Dessert Display

Apricot Scones, Mini Pineapple-Carrot Cupcakes, Mini Coconut Macaroons, Pecan Tarts, Fruit Tarts
Sticky Warm Cinnamon Rolls, Easter Cross Buns with Lemon Curd
Strawberry-Rhubarb Crisp, Blueberry Buckle
Double Chocolate Ganache Tarts, Strawberry Short Cake

\$79.00 per Adults (13 and up)

\$30.00 per Child (ages 5-12)

(Inclusive of Valet Parking up to 2 Hours)

Price does not include Gratuity or Sales Tax)

For Reservations Please Call

(831) 647-4018 or Email Isabella.Martinez@marriott.com