



**B O L E R O**  
AT EUROPA VILLAGE

# Easter Buffet

SUNDAY, APRIL 20<sup>TH</sup> | 10:00 AM – 2:30 PM

## A TASTE OF SPAIN

### ALBONDIGAS GUISO

*Lamb & beef meatball Spanish stew, potatoes, heirloom carrots, tomato sauce*

### SALMÓN

*Pan seared wild Atlantic salmon, coconut creamy sofrito, apple, fennel, dill slaw*

### HUEVOS BENEDICTINOS

*Eggs benedict, poached eggs, braised pork, sautéed spinach, pan de cristal, Spanish paprika hollandaise*

### PATATAS PANADERAS

*Scallop potatoes, caramelized onions, garlic, pimento*

### ENSALADA DE AGRICULTORES

*Baby beets, ruby grapefruit, navel oranges, honey truffle goat cheese, pomegranate vinaigrette*

## A TASTE OF ITALY

### CIOPPINO

*Lobster, clams, shrimp, scallops, seafood tomato-saffron broth*

### PORCHETTA

*Herb roasted pork tenderloin, wild mushrooms & spinach stuffing, gorgonzola cabernet sauce*

### CAPRESE

*Mozzarella di Bufala, vine ripened tomatoes, red onions, basil*

### INSALATA DELL'IMPERATORE

*Caesar salad, anchovy, Parmigiano Reggiano, croutons*

## A TASTE OF FRANCE

### BOEUF BOURGUIGNON

*Classic French braised beef stew, red wine sauce, carrots, pearl onions*

### PURÉE DE POMMES DE TERRE

*Potato purée, mascarpone, chives*

### COQ AU VIN

*Braised chicken thighs, creamy white mushroom sauce*

### HARICOTS VERTS

*Sautéed French green beans, garlic, olive oil*

### SALADE DE POIRE

*Poached pears, candied pecans, blue cheese, butter lettuce, calvados vinaigrette*

## TOUR DE EUROPA CHARCUTERIE

*Spanish, Italian, & French-inspired meat & cheeses, Marcona almonds, marinated olives, rustic breads & French baguette*

## CARVING

### ROASTED PRIME RIB

*Herb & orange crusted, au jus, creamy horseradish*

### ROASTED LEG OF LAMB

*Rosemary, mint & garlic crusted, port wine sauce*

## PASTAS TO ORDER

### RIGATONI BOLOGNESE

*Braised beef & pork, red wine tomato sauce*

### CHEESE TORTELLINI

*Peas, caramelized onions, pesto cream sauce & parmesan*

## DEVEILED EGG BAR

*Bacon crumbles, Fresno chile, capers, chives, pickled mustard seeds, spicy pickled relish, Spanish paprika, sea salt*

## MAC & CHEESE BAR

### TOPPINGS:

*Wild mushrooms, crumbled bacon, scallions, truffle oil*

### CHICKEN TENDERS

### POTATO TOTS

## MARISCOS

### GREEN LIP MUSSELS

### CHILLED POACHED JUMBO SHRIMP

### SEARED TUNA & SPANISH PAPRIKA AIOLI

*Tangy cocktail sauce, lemon wedges*

## DULCE! DOLCE! DOUX!

### FRENCH TOAST

*Baked cinnamon bun bread pudding French toast, caramelized bananas, & maple syrup*

### PETITE CAKES

*Carrot cake, chocolate cake, cheesecake*

### FRUIT & BERRIES

*Watermelon, pineapple, honeydew, cantaloupe, berries*

### PASTRIES

*Croissant, buttery sweet pastries*

## RESERVATIONS RECOMMENDED

*For reservations, call 951.414.3802*

*Adults \$85 | Children 5-12: \$40 | Under 4~ Complimentary*

