

EASTER SUNDAY BRUNCH

APRIL 5, 2026 | 10a-2p

**POINTE
IN TYME**
Clubhouse

CHEF ATTENDED STATIONS

Omelets & Eggs Made-to-Order

brown eggs/egg whites

Fillings: ham/bacon/sausage/heirloom tomatoes/spinach/
mushrooms/peppers/onions/cheddar/pepper jack/feta/

Sides: bacon/applewood-smoked chicken sausage/french toast sticks

Carving Board

Honey-Glazed Spiral Ham

peach-mustard chutney/
pineapple relish

Prime Rib Roast

horseradish cream/au jus/
mustard selection

HOT ENTRÉES

Lemon-Herb Grilled Chicken

spring vegetables

Quiche

caramelized onion/gruyere

Roasted Fingerling Potatoes

rosemary/thyme

Spring Vegetable Medley

asparagus/baby carrots/
sugar snap peas

SEAFOOD & RAW BAR

Poached Shrimp

classic cocktail sauce

Smoked Salmon Platter

cream cheese/capers/red
onion/hard-boiled eggs

Mini Ceviche Shooters

SALADS

Strawberry Spinach Salad

poppyseed dressing

Baby Gem Lettuce

herbed green goddess dressing

KIDS FAVORITES

Chicken Tenders

Mac & Cheese

Tater Tots

Brownies & Cookies

ARTISAN BAKERY & PASTRIES

Assorted Croissants: butter/almond/chocolate

Lemon-Blueberry Scones & Seasonal Danishes

Fresh Breads: whipped honey-butter/jams/local desert honey

DESSERT GARDEN

Tapatio Berry Flambe with Vanilla Ice Cream

Mini Lemon Meringue Tarts

Mini Carrot Cupcakes

Chocolate Mousse Tulip Cups

French Macarons

\$95/adult | \$45/child 12 & under

- excludes tax & gratuity -

BOTTOMLESS Mimosa BAR

