



B O L E R O
AT EUROPA VILLAGE

Easter Buffet

SUNDAY, APRIL 5TH | 10:00 AM – 2:30 PM

A TASTE OF SPAIN

ALBONDIGAS GUIISO

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

SALMON

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

EMSPANADAS DE VERDURAS

Sautéed spinach, ricotta, nutmeg & lemon zest, mango & passion fruit aji amarillo aioli

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 artisan meats & cheeses, Marcona almonds, marinated olives, rustic breads & baguettes

CARVING & CRÊPES

PRIME RIB

Roasted herb & orange crusted ribeye, au jus, creamy horseradish

LAMB

Roasted rosemary, mint & garlic crusted leg of lamb, Port wine sauce

CRÊPES

Smoked ham, Emmental cheese, dijon béchamel sauce & chives made-to-order

EGGALICIOUS

DEVILED EGGS

Toppings: Fresno chiles, bacon, capers, chives, pickled mustard seeds, spicy pickled relish, Spanish paprika, sea salt

EGGS BENEDICT BAR

Smoked salmon, ham, crab salad, asparagus, champagne & saffron hollandaise sauces, poached eggs, brioche, sourdough & potato rosti

HIPPITY HOPPITY

MAC & CHEESE

Elbow macaroni & cheddar cheese sauce

CHICKEN TENDERS

Honey mustard, ketchup & ranch dressing

POTATO TOTS

DEL MAR

GREEN LIP MUSSELS

*CHILLED POACHED JUMBO SHRIMP
Tangy cocktail sauce, lemon wedges*

*SEARED PEPPER-SPICED AHI TUNA
Spanish paprika aioli*

DULCE! DOLCE! DOUX!

ARROZ CON LECHE

Coconut milk rice pudding, cinnamon & toasted coconut

MANGIA

Tiramisu, lemon sorbeto, vanilla & chocolate ice cream

OOH LA LA

Cream puffs, chocolate & raspberry tarts

FRUIT SALAD

Watermelon, pineapple, honeydew, cantaloupe & berries

PASTRIES

Croissant & fruit rolls

RESERVATIONS RECOMMENDED

For reservations, call 951.414.3802.

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

