



# Easter Champagne Brunch



Monterey Marriott  
Ferrante's Bay View Room  
April 5, 2026 | 10am-4pm  
Complimentary Champagne Toast

## SEAFOOD DISPLAY

Shrimp, Stone Crab Claws, Cocktail Sauce, Mignonette, Hot Sauces  
Crusted Sesame Seed Ahi Tuna & Smoked Salmon Display  
Tomato, Red Onions, Cream Cheese, Capers, Eggs, Bagels

## SALADS

Apple & Fennel Salad, Pecorino, Radish, Fresh Blueberries, Dijon Vinaigrette  
Strawberry-Spinach Salad, Candied Almonds, Poppyseed Dressing  
Hummus, Grilled Pita, Green Goddess, Pickled Vegetable Batons  
Artisan Bread, Herbed Butter

## SHRIMP & SOFT POLENTA STATION

Sauteed Shrimp, Pomodoro, Basil, Pecorino

## OMELET STATION

Cage-Free Eggs, Egg Whites, Smoked Applewood Bacon, Ham, Sausages, Meatless Sausage  
Chorizo, Green Onions, Heirloom Tomatoes, Roasted Peppers, Mushrooms, Assorted Cheese  
Classic Eggs Benedict, Hollandaise, Challah French Toast, Orange Mascarpone, Fresh Berries

## CARVING STATION

Honey Mustard-Glazed Ham  
NY Striploin, Red Wine Reduction, Chimichurri Sauce

## ENTREE SELECTIONS

Lemon-Herb Baked Cod, Farro Risotto  
Prosciutto-Wrapped Chicken & Haricot Vert, Lemon-Tarragon Cream  
Grilled Asparagus, Shallots, Peas, Squashes, Romanesco, California Fennel, Heirloom Baby Carrots  
White Cheddar with Ham Mac & Cheese  
Four Cheese Scallop Potatoes with Spring Onions  
Roasted Cauliflower, Forbidden Rice, Roasted Baby Carrots, Squash Curry

## DESSERT DISPLAY

Mini Pineapple-Carrot Cake Squares  
Fruit Tarts, Flower Petal Sweet Rolls, Lemon-Mascarpone Tart  
Mini Eclairs, Paska & Orange Curd  
Mini Chocolate Croissants, Mini Coconut Cup Cakes  
Opera Tarts, Mini Strawberry Short Cake

\$92/Adult | \$82/Seniors (65+) & Military | \$42/Child (5-12 years old)  
4 Years Old and Under Complimentary  
Prices Exclusive of Taxes & Gratuity  
Complimentary Two-Hour Valet Parking



RESERVATIONS:

harley.moncrieff@marriott.com or 831.647.4002

