

Secret Gardens

WINERY & FARM



Easter Sunday Brunch Buffet

PRESENTED BY CHEF RALPH CALLAHAN

Sebring, Florida

GARDEN WELCOME TABLE

Freshly Baked Garden Muffins
European-Style Danish Pastries
Artisan Fresh Fruit Display ^{GF}

BRUNCH CLASSICS

Farmhouse Scrambled Eggs ^{GF}
Applewood Smoked Bacon ^{GF}

QUICHES

Spinach & Three-Cheese
Country Sausage & Garden Herbs

GARDEN SIDES

Sweet Cream Mashed Potatoes ^{GF}
Sautéed Green Beans ^{GF}
Peppers & Onions ^{GF}
Caribbean Yellow Rice Pilaf ^{GF}
Fresh Garden Salad ^{GF}

CARVING STATIONS

Pineapple Maple Glazed Ham ^{GF}
Beef Brisket Wellington
Creamy Horseradish Aioli

ENTRÉE SELECTION

Rosemary & Garlic Roasted Chicken ^{GF}
Wild Caught Seared Atlantic Salmon ^{GF}
Tropical Pineapple Citrus Relish



DESSERT ISLAND

Key Lime Pie · Carrot Cake · Mini
Cheesecakes



*Celebrate Easter among the vineyards
with food, wine, and community.*

GF — GLUTEN
FRIENDLY