



EASTER

Champagne Brunch

SEATINGS
1030AM -1PM

SUNDAY
APRIL 5TH 2026

ADULTS \$77
CHILDREN 3-10 YEARS \$35

PREPAID RESERVATIONS:
CONTACT- MICHAEL 949 484 4295
MVOORHEES@TALEGAGOLFCLUB.COM

21% Service Charge
and 7.75% Sales Tax Will Be Added

FULL MENU NEXT PAGE



EASTER

Champagne Brunch

~BOTTOMLESS CHAMPAGNE AND MIMOSA~
SODAS, COFFEE AND DECAFFEINATED COFFEE, ICED TEA AND LEMONADE

THE HOT

BRAISED SHORT RIBS EGGS BENEDICTS W/SALSA VERDE & CHEESE GRITS
~CLASSIC BENEDICTS, HOLLANDAISE SAUCE~
ROASTED RED POTATOES WITH PEPPERS & ONIONS ~COUSCOUS WITH PINENUTS ~
HERB BUTTERED RICE
ROASTED MIXED VEGETABLES~APPLE WOOD SMOKED BACON ~ SAUSAGES
ROASTED AIRLINE CHICKEN BREAST WITH TOMATO MUSHROOM SAUCE~
BAKED SWORD FISH WITH LIME-CAPER BUTTER

OMELETS AND WAFFLE

~BELGIAN WAFFLES FRESH MADE TO YOUR ORDER
~FRESH BERRIES & MAPLE SYRUP, WHIPPED CREAM WITH CINNAMON~
OMELETS MADE TO YOUR ORDER WITH MEATS AND VEGETABLES

CARVING STATION

~PRIME ROASTED BARON OF BEEF WITH MERLOT JUS AND CREAMED HORSERADISH SAUCE~
~ROASTED RACK OF LAMBS WITH ROSEMARY GRAIN MUSTARD AND MINT JELLY~
HONEY MUSTARD GLAZED ROASTED HAM

THE COLD

~FRESH FRUIT PLATTER~ INTERNATIONAL ASSORTED CHEESE PLATTER
~TALEGA SIGNATURE SALAD~ SANTA FE CAESAR SALAD~ CAPRESE SALAD
~NORWEGIAN SMOKED SALMON & CONDIMENTS~ CHILLED SHRIMP WITH COCKTAIL SAUCE~
~ASSORTED BAGELS ~CREAM CHEESE~ AVOCADO TOAST STATION~ WHIPPED BUTTER~

SWEETS

~DECADENT GOURMET DESSERT STATION FROM OUR IN HOUSE PASTRY CHEF~
FRESH BAKED FRUIT PIES ~ DANISHES AND MUFFINS~CRÈME BRULÈ~
~ ASSORTED FILLED EASTER EGGS /CHILDREN'S GIFTS