



EASTER SUNDAY BRUNCH BUFFET

April 16th, 2017
11:00 a.m. – 3:00 p.m.

SOUP

Exotic Mushroom Bisque
Braised Lamb & Root Vegetable Soup

ASSORTMENT OF BREADS

SALAD STATION

Mixed Garden Greens • Chopped Romaine & Spinach •
Roasted Chicken Salad with Pepper Mayonnaise • Pasta
Salad with Fresh Vegetables & Dijon Vinaigrette •
Marinated Roma Tomato with Basil Pesto • Tortellini
Antipasti Salad with Capicola, Artichokes, and Roasted
Vegetables • Seafood Salad with Pollock and Shrimp •
Potato, Egg, and Sweet Pickle Salad

*Assorted toppings include Spiced Bacon, Sliced Beets,
Chickpeas, Marinated Cucumbers, Shredded Cheese, Garlic
CROUTONS, and Assorted Dressings.*

ASSORTED MEATS & CHEESES

Prosciutto • Smoked Chicken • Smoked Duck •
Capicola • Mushroom Pate • Smoked Salmon •
Smoked Gouda • Long Horn Cheddar • Brie • Swiss •
Munster • Maytag Blue • Cantaloupe • Honeydew •
Pineapple • Watermelon • Strawberries

ENTREES & SIDES

Seared Breast of Chicken with Caramelized Onions and
Peppers with a Rosemary Demi-Glace • Roasted Cod
with Shrimp and Fennel in Tomato Broth • Medallions
of Roast Pork with a Soy and Dried Cherry BBQ Glaze •
Sliced Flat Iron Steak with Horseradish Bistro Sauce •
Crab Crusted Salmon with Herbed Butter • Yukon Gold
Mashed Potatoes • Fresh Vegetable Medley • Roasted
Carrots • Parsley Buttered Red Jacket Potatoes •
Rigatoni Pasta with Fresh Mozzarella and Roma
Tomatoes

CARVING STATION

Slow Roasted Ham with Citrus and Honey • Leg of
Lamb with an English Mint Sauce

DESSERT STATION

Orange Buttercream Layer Cake • Southern Style Pecan
Pie • Berry Shortbread Tarte • Coconut Cream Bombe
• Lemon and Cream Cheese Custard Cake • Mini
Cheesecakes • Chocolate Chunk Brownies • Caramel
Ganache Chocolate Cake • Blueberry Cobbler White
Chocolate Cheesecake

Adults \$32.00 | Seniors (65 & over) \$27.00 | Children (12 & under) \$14.95 | Children (under 4) Free
Prices do not include tax & gratuity.