



EASTER SUNDAY BUFFET

April 1st, 2018
11:00 a.m. – 3:00 p.m.

SOUP

Braised Lamb and Spring Vegetable Soup
Spicy Crab and Tomato Soup

ASSORTMENT OF BREADS

Sourdough • Focaccia • Baguettes

SALAD STATION

Assorted Garden Greens • Amish Macaroni Salad •
Classic Potato Salad • Sweet Cabbage Slaw • Chunky
Chicken Salad • Penne and Smoked Salmon Salad •
One Lincoln Tuna Salad

Assorted toppings include Marinated Roma Tomatoes, Candied Pecans, Shredded Smoked Gouda Cheese, Sourdough Croutons, Pickled Beets, English Cucumbers, and Assorted Dressings.

ASSORTED MEATS & CHEESES

Duck Prosciutto • Serrano Ham • Capicola • Aged Provolone • Smoked Chicken • Goose Liver Mousse • Peppercorn Country Pate • Duck Pate

INTERNATIONAL CHEESE & FRUITS

Assorted Melons • Pineapple • Berries • Red and Green Grapes • Gorgonzola • Long Horn Colby • Brie • Cheddar • Swiss

ENTREES & SIDES

Roast Loin of Pork with Grain Mustard and Fig Jam • Crab Stuffed Flounder with a Fontina Fondue • Honey and Mint Glazed Grilled Breast of Chicken • Seared Salmon Medallions with Gnocchi Florentine • Tenderloin Tips of Beef with Brandy and Green Peppercorn • Baby Carrots and Brussels Sprouts • Roasted Fingerling Potatoes • Asiago Ravioli with Tomato Broth and Sweet Basil • Mashed Potatoes with Chives and Cheddar • Fresh Green Beans and Roasted Peppers

CARVING STATION

Rosemary Crusted Leg of Lamb • Slow Roasted Sugar Glazed Country Ham

DESSERT STATION

Flavored Layer Cakes • Fruit and Nut Pies • Mini Bars and Cakes • Chocolate Godiva Cheesecake • Granny Smith Apple Caramel Pie • Coconut Bombe
Gluten Free Options Available

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