



EASTER SUNDAY BUFFET

April 21st, 2019
11:00 a.m. – 3:00 p.m.

SOUP

Roasted Roma Tomato & Red Pepper Bisque
Lamb & Barley with Root Vegetables

ASSORTMENT OF BREADS

Sourdough • Focaccia • Baguettes

SALAD STATION

Chopped Baby Romaine • Mixed Spring Salad
Greens • Tuna Macaroni Salad • Yukon Gold
Potato Salad • Spicy Chick Pea Salad • Broccoli &
Saga Blue Cheese Salad • Marinated Tomato
Salad • Vegetable Pasta Salad

*Assorted toppings include Shredded Romano Cheese,
Garlic Croutons, Cherry Tomatoes, Shredded Carrots,
Chopped Bacon, Cucumber, Easter Eggs and Assorted
Dressings.*

ASSORTED MEATS

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

INTERNATIONAL CHEESE & FRUITS

Assorted Melons • Pineapple • Berries • Red &
Green Grapes • Gorgonzola • Aged
Provolone • Long Horn Colby • Brie • Cheddar •
Swiss

ENTREES & SIDES

Grilled Pork Flat Iron with Apple Relish • Baked
Stuffed Sole with Spinach and Smoked Gouda •
Sautéed Breast of Chicken with Madeira and
Mushrooms • Carved Medallions of Sirloin Strip
with a Red Wine Demi • Seared Salmon with a
Saffron Tomato Broth • Asiago Ravioli with Pesto
Cream • Herbed & Roasted Fingerling Potatoes •
Fresh Vegetable Medley • Garlic Mashed Potatoes
• Green Bean Almandine

CARVING STATION

Mint Scented Leg of Lamb • Baked Easter Ham
with Brown Sugar & Dijon

DESSERT STATION

Flavored Layer Cakes • Fruit and Nut Pies • Mini
Bars and Cakes • Chocolate Godiva Cheese Cake •
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.