



EASTER BUFFET

Omelette Station

Omelettes made to order with toppings to include:

Mushrooms Ham Scallions Apple Cider Bacon Fresh Salsa Mozzarella
Bell Peppers Onions Tomatoes Spinach Vermont cheddar

Egg whites available

Frittata

Chorizo, Sausage, Scallions, Potato and Sharp Cheddar

Smoked Salmon Platter

cream cheese, sliced tomato, cucumbers and mustard dill sauce

Stuffed Baked French Toast
with Jack Daniels Butter Scotch Sauce

Crispy Apple Cider Bacon & Turkey Sausage
Breakfast Potatoes

Seafood Station

Jumbo Shrimp Cocktail

Ceviche Salad

Shrimp, Scallops, Lobster, Citrus, Fresh Thyme, Roasted Poblano Peppers

Fresh Basil Pesto Shrimp

Pickled Red Onions and Caramelized Shallots

Lemon Curry Clams

Leeks, Fresh Herbs, Sweet Lemon Curry Cream

5 Spice Salmon

Julienne Carrots, Snow Peas Miso Sauce

Asian Station

Indonesia Noodle Salad

Bok Choy, Green Onions, Tomatoes, Jalapenos and Chili Oil

Sesame Braised Kale

Pickled Cucumbers, Thai Chili Peppers, Pine Nuts and Toasted Black Sesame Seeds

Far East Vegetable LoMein

Orange Scented Chicken

Baby Bok Choy, Chestnuts, Carrots, Snow Peas, Red Pepper, Toasted Black Sesame Seeds

Seared Tuna served rare

Seaweed Salad & Soy Ginger Wasabi Sauce

Japanese Hibachi

Fresh Vegetables, Beef, Shrimp, Sea Scallops Ponzu Sauce

Assorted Dim Sum to include:

Vegetable Spring Rolls Chicken Potstickers Crab Rangoon



EASTER BUFFET

Chef Carving Station

Spring Asparagus

*Farmers Cheese, Grilled Yams, Red Onions
Roasted Shallot Vinaigrette*

Classic Caesar Salad

*Fresh Grated Parmesan Cheese, Homemade Croutons, Classic Caesar Dressing
(Anchovies on the side)*

Roasted Beet Salad

*Fresh Herbs, Baby Leeks, Grilled Sweet Peppers, Dates
Sage Vinaigrette*

Slow Roasted Black Angus Prime Rib

With Au jus & Horseradish Cream Sauce

Churrasco BBQ Pork Tenderloin

Mashed Potato Bar

Maple Glazed Sweet Mashed

Sweet Butter Mashed

Cheddar Cheese, Bacon, Sour Cream and Old Fashioned Gravy

Sea Salted French Beans

Asparagus Avocado Salad

*Grilled Corn, Black Beans, Cotija Cheese, Roasted Poblano Peppers
Cilantro Lime Vinaigrette*

Pasta Station

Featuring Marinated Mushrooms, Artichokes and Roasted Red Peppers

Ciliegini Mozzarella with fresh basil and sundried tomatoes

Hand-sliced Italian meats, assorted olives, & peppers

Baby Power Greens

Fresh Mozzarella, Dried Cherries, Roasted Yellow Peppers, Marinated Tomatoes

Fresh Herb Vinaigrette

Tomato Trio with Buffalo Mozzarella

Basil Vinaigrette

Braised Short Rib Ravioli

Root Vegetable Demi Glace

Rigatoni

Wild Mushrooms, Baby Spinach, Sweet Onions,

Roasted Garlic, Italian Peppers

Tomato Cream Sauce

Spring Chicken

Asparagus Tips, Golden Beets, Marinated Tomatoes

Light Lemon Scented Veloute

Eggplant Rollatini



EASTER BUFFET

Kids Buffet

Chicken fingers, Fries, Macaroni and Cheese,
Franks in a Blanket & Pizza Bagels
Ice Cream Novelties and Cup Cakes

Dessert Station

A Variety of Cakes, Tarts, Cookies, Finger Desserts and Pastries
Chocolate Croissant Bread Pudding with Hazelnut Crème Anglais
Hand Dipped Chocolate Covered Strawberries
Chef's Sugar Free Dessert
Flourless Chocolate Cake
Fresh Seasonal Fruit Display
Fresh Berry Bar
Whipped Cream and Crème Anglais
Coffee & Tea and Cappuccino Station

Beverages included in the price

Coors Light * Sam Adams
Champagne * Mimosas * Cabernet Sauvignon * Merlot
Pinot Grigio * Chardonnay * White Zinfandel
* Bloody Marys * Screwdrivers
Coke * Diet Coke * Sprite * Iced Tea
Apple, Cranberry or Orange Juice
Milk and Chocolate Milk

**Reservations Beginning at 11:00 am
Last Seating 3:30 pm**

**\$ 68.00 per person
\$ 53.00 ages 12-20
\$ 21.00 ages 6-11
\$ 10.00 5 and under
plus 15% Service Charge and
6.875% Sales Tax**