

GRAND 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

Brunch Station

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

Fresh Seasonal Fruit Display

Seafood Station

Jumbo Shrimp Cocktail

Island Seafood Salad

Shrimp, Scallops, Calamari, Mango, Fresh Cilantro

Jerk Seasoned Caribbean Dressing

Key Lime Shrimp and Lobster Salad

Mandarin Oranges, Baby Shrimp, Brazilian Lobster, Roasted Peppers and Sweet Red Onion

Tart Lime Vinaigrette

Garlic Steamed Clams

Little Neck Clams in Garlic Butter with Fresh Basil

Oven Roasted Atlantic Salmon

Citrus Beurre Blanc and Fresh Herb Garnish

Asian Station

Rice Noodle Bowl

Julienne Vegetables, Toasted Cashews, Fresh Green Onions

Spicy Peanut Dressing

Chilled Bok Choy

Pine Nuts, Carrots, Water Chestnuts and Toasted Black Sesame Seeds

Sweet Sesame Vinaigrette

Far East Vegetable LoMein

General's Chicken

Tender Chicken, Fresh Broccoli Florets

Sweet Ginger Teriyaki Sauce

Seared Tuna served rare

Seaweed Salad & Soy Ginger Wasabi Sauce

Beef Stir Fry

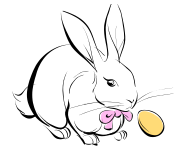
Tenderloin of Beef, Fresh Vegetables, Ponzu Sauce, Ginger

Seafood Wok

Scallops, Shrimp, Cabbage, Carrots, Peppers, Sweet Ginger Soy Reduction

Assorted Dim Sum to include:

Vegetable Spring Rolls Chicken Potstickers Crab Rangoon



GRAND EASTER BUFFET

Chef Carving Station

Spring Asparagus
*Dried Cherries, Goat Cheese
Balsamic Fig Glaze*

Baby Spinach Salad
*Chopped Apple Cider Bacon, Grape Tomatoes, Shaved Red Onion
White Balsamic Vinaigrette*

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

Slow Roasted Black Angus Prime Rib
With Au jus & Horseradish Cream Sauce

Marinated Turkey Breast
Herbed Pan Gravy

Mashed Potato Bar
*Maple Glazed Sweet Mashed
Sweet Butter Mashed
Cheddar Cheese, Bacon, Sour Cream and Old Fashioned Gravy*

Sea Salted French Beans

Black Bean and Avocado Salad
*Grilled Corn, Black Beans, Sweet and Hot 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

Organic Baby Greens
*Fresh Ciliegine Mozzarella, Craisins, Roasted Yellow Peppers, Marinated Tomatoes
Fresh Herb Vinaigrette*

Tomato Trio with Buffalo Mozzarella
Basil Vinaigrette

Sausage and Broccoli Ravioli
Creamy Garlic White Wine Sauce

Penne ala Vodka
Plum tomatoes, Shallots, Garlic, a Touch of Cream and Shaved Locatelli Cheese

Chicken Marsala
Wild Mushrooms, Sweet Marsala Wine Sauce

Eggplant Rollatini



GRAND 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 12:00 pm
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
6.625% Sales Tax**