



# EASTER BUFFET MENU

*\$42.99 per person, tax & gratuity additional*

*\$19.99 for children under 12 | Children under 2 are free*

*10:00 a.m. – 4:00 p.m.*

## THE SAVORY BEGINNING...

### HOUSE-BAKED BREAKFAST BREADS

Assorted scones & muffins

### FRESH FRUIT

Cantaloupe, honeydew, strawberries, pineapple

### ARTISAN CHEESE

Breads & crackers

### SMOKED SALMON

Bagels, onion, capers, tomatoes, cream cheese

### SHRIMP COCKTAIL

Cocktail Sauce

### CHILLED MARINATED ASPARAGUS

Roasted mushrooms, shaved romano, vincotto

### CINNAMON FRENCH TOAST

Challah bread

### SCRAMBLED EGGS

### APPLEWOOD-SMOKED BACON & CHICKEN SAUSAGE

**NATIVE GREENS SALAD**  
Organic field greens, mandarins, fennel, sunflower seeds, grapefruit vinaigrette

**CHILLED COUSCOUS SALAD**  
roasted spring vegetables, pesto vinaigrette

### ATLANTIC SALMON

Stewed tomato, artichoke, sweet pepper, olive ragout

### GEMELLI PASTA

English peas, pancetta, cracked black pepper, parmesan cream sauce

### PENNE

Roasted garlic, fresh basil, pomodoro sauce

### GLAZED SEASONAL VEGETABLES

**HERB-ROASTED  
LOCAL POTATOES**

### OMELET STATION

Farm-fresh eggs, tomatoes, spinach, mushrooms, onions, broccoli, peppers, bacon, ham, chourico, assorted cheeses

### CARVING STATION

Oven roasted lamb top round & minted lamb jus

Glazed country ham

Sweet & sour glaze  
mustard sauce

## ...THE SWEET ENDING

Miniature pastries, assorted tarts & cakes

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