

Easter Brunch Buffet

Sunday, April 16, 2017 11:30am – 4:30pm

Seafood

Chilled Spiced Shrimp

Lemon / Cocktail Sauce / Remoulade

Smoked Seafood

*Citrus Brined Shrimp / Sablefish / Scallops / Trout
Horseradish Cream*

Chirashi Sushi

Seasoned Rice / Wasabi / Shoyu / Pickled Ginger

Ahi Poke / Grilled Shiitake with Eel Sauce / Salted Lomi Salmon with Tomato

Cucumber Sunamono

From the EVO Grill

Seared Salmon Medallions

Edamame-Lemongrass Potstickers / Yuzu-Sesame Dipping Sauce

Vegetable Fried Rice

Carvery

Baked Bourbon Brown Sugar Ham

Apple Butter Mustard / Sage Pan Gravy

Garlic Roasted Prime Rib

Au jus / Horseradish Cream

Tapas Table

Artisanal Cheese Selection

Olives / Marcona Almonds / Dried Fruits / Grapes

Smoked and Cured Meats and Salami

Assortment of Crafted Mustards

Vegetable Crudit   / Marinated Mushrooms / Roasted Peppers

Pita Chips / Flatbread Crackers / Bruschetta

Hummus / Tapenade / Tomato-Basil Relish

Soup

Broccoli, Bacon and Cheddar Chowder

Chopped Scallions

Salads

Caesar Salad

Chopped Romaine / Parmesan Cheese / Herb Croutons / Classic Dressing

Beef Yakatori Noodle Salad

Udon Noodles / Seared Marinated Steak / Asian Vegetables / Sesame-Ginger Dressing / Crispy Wontons

Roasted Beet Salad

Frisee and Arugula / Pickled Shallots / Goats Cheese / Spiced Walnuts / Maple-Sherry Dressing

Heirloom Tomato Salad with Bocconcini | Basil | Lemon Zest | Olive Oil

*Roasted Peewee Potato Salad
Caramelized Leeks | Crispy Pancetta | Truffle-Dijon Dressing*

Cucumber and Radish Salad with Sweet Onion | Sour Cream-Dill Dressing

*Roasted Asparagus
Tarragon Aioli | Shaved Asiago*

Breakfast

Honey-Lime Scented Fruit Salad

*Eggs & Omelets Prepared to Order
Local Farm Fresh Eggs | Traditional Filling Ingredients*

Toasted Bagels | Sweet and Savory Cream Cheese Spreads

*Buttermilk Pancakes
Mascarpone Cream | Maple Syrup | Cinnamon-Apple Compote
Hershey's Chocolate Chips | Blueberries
Hershey's Chocolate Butter and Whipped Sweet Butter*

*Eggs Benedict
Grilled English Muffins | Canadian Bacon | Poached Egg | Hollandaise Sauce*

Smoked Bacon | Sausage Links

Main & Side Dishes

*Mediterranean Braised Lamb
Baby Onions | Olives | Capers | Figs | Chickpeas | Cauliflower
Bay Chip Crusted Cod
Sherry Dijon Cream
Lemon Garlic Grilled Chicken
Charred Onion and Rosemary Butter | Blistered Tomatoes
Three Cheese Tortellini
Roasted Mushrooms | Artichokes | Asparagus tips | Sun-dried Tomato Brodo
Spring Vegetable Bouquetiere | Garlic Smashed Yukon Potatoes | Mint Scented Couscous*

Grand Dessert Display

*Chocolate Fountain
Marshmallows, Lady Fingers, Strawberries, Dried Fruit, Rice Krispies Treats
Assortment of Holiday Cakes and Pies, Cookies, Pastries and Candies
Sugar-Free and Gluten-Free Desserts*

Kids Table

Macaroni N" Cheese

Quesadillas

Pasta with Marinara and Mini Meatballs, Grated Parmesan Cheese

Crispy Chicken Tenders, Honey Mustard & Barbecue Sauces

Buttered Corn

HERSHEY'S Chocolate Pudding Cups

Adults Brunch - \$47.95 per adult

Children's Brunch (Ages 8-12) - \$25.00

Children's Brunch (Ages 4-7) - \$19.00

NO CHARGE FOR CHILDREN UNDER 3

Pricing does not include 6% PA Sales Tax and automatic 20% Gratuity