

Sunday, March 31, 2024 | 10:00am - 3:00pm

## CHILLED SEAFOOD STATION

POACHED SHRIMP COCKTAIL

Grilled Lemons | Tabasco | Cocktail Sauce | Cornichon Tartar Sauce

PEPPER CRUSTED SEARED AHI TUNA

Harissa Aioli | Toasted Lavosh

HOUSE CURED SALMON DISPLAY

Bagel Chips | Potato Blini | Hard Boiled Eggs | Roma Tomato Red Onion | Chive Sour Cream

SHRIMP & WHITE FISH CEVICHE

Cucumber | Cilantro | Chili | Crispy Plantain

SEAFOOD TERRINE CANAPE

Cucumber | Micro Lettuce | Radish | Dill



## TAPAS STATION

Imported and Domestic Cheese | Grapes | Whole Grain Mustard Apricot Mustard | Crostini | Flatbread Crackers | Dried Fruits Raw Honeycomb | Marcona Almonds

Prosciutto | Genoa Salami | Speck | Finnochiona Salami Marinated Ciliegine Mozzarella | Roman Artichokes | Cornichons Olive and Sundried Tomato Tapenade Grilled Table Bread

Grilled Asparagus | Roasted Heirloom Carrots | Carnival Cauliflower Heirloom Grape Tomato | Celery | Sweet Baby Peppers | Tzatziki Chipotle Ranch | Garlic Herb Hummus

#### BREAKFAST

#### CHEF ATTENDED EGG AND OMELET STATION

Cheddar Cheese | Bacon | Onion | Peppers | Ham | Swiss | Tomato Feta | Spinach | Mushroom | Broccoli

Scrambled Eggs

Individual Quiche Lorraine

**Smoked Bacon** 

Pork Sausage Links

Chef Attended Buttermilk Pancake Station

French Toast | Warm Maple Syrup | Fruit Compote | Whipped Cream | Hershey's Chocolate Chips | Reese's Pieces

### SOUP AND SALAD STATION

Classic Chicken Noodle Soup | Crab and Corn Chowder

Roasted Vegetable and Couscous Salad | Feta | Greek Dressing

Tomato and Mozzarella Panzanella Salad | Basil Pesto Balsamic Glaze

Roasted Beet Salad | Orange Supremes | Pistachio | Goat Cheese Pickled Shallot

#### GARDEN SALAD BAR

Spring Mix | Baby Spinach | Romaine | Grape Tomato | Red Onion Cucumber | Cheddar | Garbanzo Beans | Croutons Roasted Red Peppers | Hard Boiled Egg | Olives Chef's Selection of Dressings

### CARVING STATION & MAIN DISHES

Chef Carved Prime Rib | Mini Yorkshire Pudding House Made Worcestershire | Au Jus

Horseradish Crème Fraiche

Whipped Potato

Roasted Seasonal Vegetables

Creamy Sundried Tomato and Spinach Orzo

Baked Honey Ham | Caramelized Pineapples

Braised Lamb Shoulder | Roasted Root Vegetable | Tart Cherry Lamb Jus

Rosemary Citrus Roasted Chicken | Spring Vegetable Medley

Gulf Shrimp | Cheese Tortelloni | Lemon Herb Sauce

## CHILDREN'S BUFFET

Fruit Salad | Carrot and Celery Sticks | Grilled Cheese Bites Broccoli | Chicken Tenders | Mini Franks in the Blanket

## DESSERT STATION

Selection of Assorted Whole Pies | Cakes | Bars | Brownies

**Assorted Spring Decorated Cookies** 

#### HERSHEY'S CHOCOLATE FOUNTAIN

Pretzel Rods | Fruit Skewer Tower | Marshmallow | Strawberries Pound Cake | Graham Crackers

# PRICING

Adults \$74.95 Children, 4-12 \$34.99 Children, 0-3 Free Prices Listed Do Not Include 23% Service Charge & 6% PA Sales Tax