



Easter Buffet

April 21, 2019

12pm-5pm

Beginnings

Chilled Shrimp, Lemon & Horseradish Cocktail

Fire Roasted Vegetables

White Bean & Garlic Hummus

Horseradish Deviled Eggs

Local Cheeses & Artisan Charcuterie

Tomato Jam, Pickled Onions and House made Crostini

Baby Field Greens

Grape Tomatoes, Cucumber, Carrots, Shaved Sweet Onion

Dried Cherries, Goat Cheese, and Toasted Pecans

Ranch Dressing and Red Wine Vinaigrette

Pasta Primavera Salad

Asparagus, Mushrooms, White Beans, Grape Tomatoes

White Wine Vinaigrette

Greek Farro Salad

Arugula, Roasted Red Peppers, Cucumber, Kalamata Olives,

Chick Peas, Feta Cheese

Lemon-Herb Vinaigrette

Seasonal Fruit Salad

Honeydew, Cantaloupe, Pineapple, and Grapes

Chicken, White Bean & Kale Soup

Parmesan Crostini

Freshly Baked Rolls, Whipped Sweet and Chocolate Butters

Flat Bread

Roasted Tomato & Three Cheese

Italian Meat Classic

Carving Station

Bourbon and Brown Sugar Glazed Ham

Pineapple Chutney

Garlic & Rosemary Roast Leg of Lamb

Fennel Lamb Jus and Mint Jelly



Entrée's and Side Dishes

Grilled Salmon

Roasted Corn Cream, Roasted Corn Relish

Chicken Marsala

Roasted Mushrooms & Marsala Demi-Glace

Haricort Vert, Red Pepper

Herb Roasted Carrots

Au Gratin Potatoes

Children's Selections

Chicken Tenders

Honey Mustard & BBQ Sauce

Macaroni & Cheese

Veggie Quesadillas

Salsa

Dessert

Strawberry-Rhubarb Short Bread Cobbler

Assorted Cakes and Pies

Sugar & Gluten Free Available Upon Request

Adults: \$39 (\$49.14 plus 20% Gratuity and 6% Sales Tax)

Children (4-12): \$19 (\$23.94 plus 20% Gratuity and 6% Sales Tax)

Children (0-3): Complimentary