



Chocolate Ballroom Easter Menu

Sunday, April 4

On the Ice Glow

Jonah Crab Claws, Gulf Shrimp
and Atlantic Oysters
Horseradish, Cocktail Sauce, Sauce Remoulade

Cheeses, Fruits and Breads

Imported and Domestic Cheeses,
Dried Seasonal Fruits
On a Cascading Display of Breads and Pastries
Seasonal Fresh Fruits and Assorted Mixed
Berries
in a Chilled Carved Watermelon

Cold Appetizers

Calamari Salad with Roasted Pepperade Sauce
Grilled Pencil Asparagus
with Shaved Parmesan Cheese
Chicken Salad with Papaya Salsa in Martini Glass
Roasted Tomato and Goat Cheese Tart

Benedict and Omelets

Prepared to Your Liking
Traditional Fillings, Toppings and Cheeses

Pancake Station

Griddled on the Evo
Maple Syrup, Whipped Cream,
Hershey Chocolate Chips and Strawberry
Compote

Soup

Pennsylvania Corn and Crab Chowder
Lancaster White Bean and Ham

Salad

Classic Caesar Salad, House-baked Focaccia
Croutons, Marinated Olives
Basket of Mixed Greens, Pomegranate
Vinaigrette
Oven Roasted Root Vegetable
with a Tarragon Scent
Israeli Toasted Couscous Salad and Dried Fruits
Green and White Asparagus Succotash,
White Truffle Drizzle
Smoked Duck and Watercress with Gorgonzola
Rock Shrimp Salad accompanied by
Mango and Celery Root

Carving Station

Chicken En Croute,
Champagne Vanilla Butter Sauce
Maple Glazed Ham with Pineapple Chutney
Slow Roasted Strip Loin, Horseradish Cream
Garlic and Fresh Herb Stuffed Leg of Lamb,
Rosemary Mint Jus

Main Dishes

Grilled Cornish Game Hen, Herb Marinated
with a Mushroom Salsa
Grilled Halibut, Pink Peppercorn Vinaigrette
Roasted Pork Loin Stuffed with Kale and Fresh
Figs
Yukon Gold Mashed Potato
Glazed Tri-Color Carrots
Oven Roasted Acorn Squash
Farfelle Pasta with Stew Eggplant, Onion
and Roasted Roma Tomato

For the Youngsters

Mac and Cheese
Penne with Marinara or Alfredo Sauce
Gluten-Free Deep-Fried Tenders
Pizza Pierogi

Desserts

Cakes and Tarts

Chocolate Lasagna, Hot Chocolate Cake,
Cannoli Cream, Chocolate Truffle Torte,
Carrot Cake, Key Lime Tart, Berry Berry Tart

Cookies

Mexican Wedding Cake, Macarons,
Lemon Drops, Linzer Hearts, Orange Raisin

Fruit Bars

Lemon Bars, Coconut Key Lime Bars,
Raspberry Blackberry Bars

Chocolate Fountain

Lady Fingers, Pound Cake, Dried and Fresh Fruit,
Marshmallows, Pretzels

An Assortment of Sugar-free and Gluten-free Desserts will
be displayed

Adults - \$39.95

Children (8-12) - \$19.95

Children (4-7) - \$12.95

Children (0-3) - Complimentary