

Sunday, April 20, 2025 | 10:00am - 3:30pm

CHILLED SEAFOOD STATION

POACHED SHRIMP COCKTAIL

Lemons | Tabasco | Cocktail Sauce | Cornichon Tartar Sauce

PEPPER CRUSTED SEARED AHITUNA

Harissa Aioli | Toasted Lavosh

SMOKED SALMON DISPLAY

Herb Cream Cheese | Cucumber | Tomato Shaved Red Onion | Capers | Bagel Chips

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

Buttermilk Pancakes | Warm Maple Syrup | Fruit Compote | Whipped Cream | Hershey's Chocolate Chips | Rainbow Sprinkles | Reese's Pieces

CHEF ATTENDED EGG AND OMELET STATION

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

Scrambled Eggs

Individual Frittatas

Smoked Bacon

CHEF ATTENDED BRIOCHE FRENCH TOAST STATION AND FLAMBE

Cherries Jubilee | Bananas Foster

SOUP AND SALAD STATION

Classic Chicken Noodle Soup | Crab and Corn Chowder

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

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

CARVING STATION & MAIN DISHES

Chef Carved Roast Beef House Made Worcestershire | Au Jus

Horseradish Crème Fraiche

Scalloped Potato

Roasted Seasonal Vegetables

Baked Honey Ham | Caramelized Pineapples

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

Rosemary Citrus Roasted Chicken | Spring Vegetable Medley

Gulf Shrimp | Cavatelli | Blistered Tomato | Spinach | Parmesan Cheese

CHILDREN'S BUFFET

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 Mini Cupcakes

HERSHEY'S CHOCOLATE FOUNTAIN

Pretzel Rods | Pineapple and Strawberry Fruit Tree | Marshmallow Strawberries | Pound Cake | Graham Crackers

PRICING

Adults \$76 Children, 9-12 \$36 Children, 3-8 \$26 Children, 0-2 Free

A service charge of 23% and 6% PA Sales Tax will be added to the final pricing.