



Easter Buffet

Sunday, April 5, 2026

Chocolate Ballroom

Seating Times Between:

11:00 AM - 4:00 PM

Adults - \$78

Ages 9-12 - \$38

Ages 3-8 - \$28

Ages 0-2 - Complimentary

A Service charge of 23% & 6%
PA Sales Tax Will Be Added to the
Final Price

Seafood Bar

Poached Shrimp Cocktail

Lemon | Tabasco | Cocktail Sauce | Cornichon Tartar Sauce

Marinated Ahi Tuna "Poke"

Sriracha Aioli | Toasted Sesame Seeds | Cucumber-Mango Compote

Smoked Salmon | Herb Cream Cheese

Cucumber | Tomato | Shaved Red Onion | Capers | Bagel Chips

Charred Oysters

Garlic Parmesan Herb Butter | Tabasco

Mezze Bar

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

Prosciutto | Genoa Salami | Pate Aux Champignon | Finocchiona | Marinated Ciliegine

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 | Avocado Ranch | Sweet Pea Hummus

Breakfast

Chef Attended Egg Omelet Station and Bunny Pancake Station
Cheddar Cheese | Bacon | Onion | Peppers | Ham | Swiss | Tomato | Feta
| Asparagus | Spinach | Mushroom | Broccoli

French Toast | Warm Maple Syrup | Fruit Compote | Whipped Cream |
Hershey's Chocolate Chips | Chocolate Hazelnut | Assorted Candy
Toppings

Scrambled Eggs

Smoked Bacon and Turkey Sausage Links

Carving Station & Main Dishes

Chef Carved Roast Beef | House-made Worcestershire | Au Jus
Horseradish Crème Fraiche | Yorkshire Pudding

Ancient Grain Pilaf

Roasted Garlic and Herb Marble Potatoes
Roasted Seasonal Vegetable

Bourbon Brown Sugar Glazed Ham | Grilled Peaches
Citrus Herb Crusted Market Fish | Braised Artichoke | Blistered Tomato
Sauce

Roasted Chicken | Cacciatore Sauce

Four Cheese Ravioli | Sun Dried Tomato | Asparagus Tips | Creamy Basil
Pesto | Parmesan Cheese

Soup and Salad Station

Potato Leek Soup | Crab and Corn Chowder

Garden Salad Bar

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

Spinach and Strawberry Salad | Feta | Toasted Shaved Almonds | White
Balsamic Vinaigrette

Spring Potato Salad | Bacon Lardons | Herbs
Romaine Lettuce | Cured Tomatoes | Shaved Parmesan Cheese | Garlic Herb
Croutons | Pickled Shallots

Children's Buffet

Grilled Cheese Bites | Tater Tots | Roasted Carrots | Boneless Chicken
Wings | Mini

Corn Dogs

Whole Fruit | Condiments

Dessert Station

Selection of Assorted Whole Pies | Cakes | Bars | Brownies

Assorted Spring Decorated Mini Cupcakes

Hershey's Chocolate Fountain

Pretzel Rods | Fruit Tree | Marshmallow | Strawberries | Pound Cake |
Graham Crackers