



EASTER BUFFET

SUNDAY, APRIL 20TH 9-3 PM

BREAKFAST

Assorted Breads & Pastries
*danishes, croissants, muffins, bagels, smoked salmon,
jam & preserves, butter, cream cheeses*

Scrambled Eggs
crème fraiche, chive

Belgium Waffles
lemon curd, blueberries

Eggs Benedict
english muffin, canadian bacon, hollandaise, hot sauce

Breakfast Potatoes
bell peppers, onions, butter

Pork & Turkey Bacon, Scrapple

Breakfast Sausage
pork, chicken & apple

OMELET STATION

Whole Egg & Egg Whites
*breakfast sausage, bacon, ham,
seasonal vegetables & cheese*

SALADS

Frisée
bacon lardons, dijon dressing, chives

Classic Caesar, parmesan crisps

Endive
blue cheese, walnuts, citrus vinaigrette

Petite Iceberg
heirloom tomatoes, blue cheese dressing

Market Fruit, local honey, mint

CARVING STATION

Prime Rib of Beef
bordelaise sauce, horseradish crema

Baked Ham
grilled pineapples & honey gastrique

Turkey Breast
truffled turkey jus

RAW BAR

Shrimp, Clams, Oysters, Mussels
gin spiked cocktail sauce, mignonette, lemon

LUNCH

Salmon, fines herbs

Chicken Breast
mushroom fricasse

Lobster Ravioli
spring peas, lobster cream

Short Rib of Beef, bordelaise

Alaskan Halibut
blistered tomatoes, basil, greek olives

SLIDER STATION

Pulled Chicken, Brisket, BBQ Pork
*potato rolls, mini assorted rolls
lettuce, tomato, onion, cole slaw, sliced cheese,
blue cheese dressing, bbq sauce, mustard, ketchup*

ACCOMPANIMENTS

Brussels Sprouts, sherry reduction

Mac & Cheese, smoked gouda

Pommes Puree, cultured butter

Haricots Verts, butter, shallot, almonds

Roasted Baby Carrots, honey butter glaze

SWEETS TABLE

House Made Miniature Selections

Lavazza Coffee, Harney & Sons Tea, Soft Drinks

65. per person 30. children ages 2-12

*Prices do not include alcoholic beverages, tax or gratuity. 20% Gratuity will be added for the Holiday.
A 3% credit card processing fee is applied to all checks, unless using debit cards or cash*