



# easter buffet



\$28.95 PER PERSON • \$12.95 CHILDREN 5-12 • CHILDREN 4 & UNDER FREE  
2 : 3 0 - 6 P M

## Chilled Offerings

**SMOKED SEAFOOD DISPLAY EXTRAORDINAIRE**  
with capers, red onions, sieved eggs and caviar

**TRADITIONAL CAESAR SALAD STATION**  
crisp romaine, shaved parmesan, fresh focaccia  
croutons and garlic mustard emulsion

**TOSSED GARDEN SALAD STATION**  
rimmed with iceberg wedges, vine-ripened tomatoes,  
cucumbers, carrots, croutons and three dressings

**MELANGE OF FRESH TROPICAL  
FRUITS OF THE SEASON**  
with gran marnier fondue and piña colada custard

**MANDARIN SPINACH SALAD STATION**  
with sugar and spice pecans, mandarin oranges,  
crumbled goat cheese, strawberries, bermuda onion  
and saffron-orange vinaigrette, as well as southern  
style with creamy bacon dressing, boiled eggs, tomato  
and cucumbers

## From the Carvery

**GARLIC & HERB STUDDER  
ROAST PRIME RIB OF BEEF**  
with cabernet au jus and creamed horseradish

**SMITHFIELD SMOKED HAM**  
with bourbon brown sugar glaze

## Patisserie

**AN ARRAY OF PASTRIES, PIES, TORTES,  
MINIATURES, BARS & COOKIES**  
*confectionery delights*

## For the Little Ones

*in addition to the full buffet:*

**PASTA ALFREDO, CHICKEN TENDERS  
& FRENCH FRIES**

## Entrées & Accompaniments

**CREOLE SEARED SALMON FILLET**  
with shrimp etoufee, roasted heirloom tomatoes,  
tasso and kale

**ROAST HERITAGE FARMS PORK LOIN**  
with brandy stewed apples, dried cranberries,  
walnuts, red stag demi-glace and goat cheese

**CHEF'S SELECTION OF ROASTED VEGETABLES**  
the freshest vegetables of the season, oven roasted  
with salt, pepper, butter and parsley

**CREAMED COUNTRY SPINACH**  
parmesan, gouda, garlic & shallots

**GREEN BEAN SAUTÉ AMANDINE**  
fresh pole beans sautéed with toasted almond slivers

**SOUTHERN STYLE FRIED CHICKEN**  
a house favorite

**PASTA PALOMA**  
tender linguine pasta tossed with sautéed breast of  
chicken, prosciutto, mushrooms, shallots, garlic and  
sherried cream sauce, finished with fresh shaved  
parma grana

**HERB CRUSTED LEG OF LAMB**  
with garlic-rosemary jus-lie & mint jelly on the side

**SMOKED & BRAISED PORK BELLY  
BAKED MAC & CHEESE**  
slow braised and smoked pork belly tossed with  
3-cheese macaroni and baked golden brown with light  
bbq sauce drizzle

**BUTTERY SMASHED YUKON GOLD POTATOES**  
with country gravy

**MARINATED & CHARBROILED FLANK STEAK  
"LONDON BROIL"**  
red wine, garlic, olive oil and herb marinated flank  
steak with burgundy demi glace & matchstick potatoes