



easter buffet



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

Chilled Offerings

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 STUDDED 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 glaze & matchstick potatoes