



EASTER BUFFET: \$45PP;

KIDS 3yr-10yr ½ Off

Buffet

Assorted Morning Breads

Whipped butter/fruit preserve spread

Smoked Salmon

Asparagus & Crab Soup

Deviled Eggs w/bacon & chive

Hearts Of Romaine w/Garlic lemon anchovy dressing

Kale Salad

Pickled beets, feta, candied walnuts & sherry vinaigrette

Seasonal Greens w/mango, peaches & passion fruit vinaigrette

Pink Grapefruit

Crispy Bacon

Pork Sausage Links

French Toast/ Pancakes w/maple syrup

Fried Potato Wedges

Scrambled Eggs

Spinach, Bacon & Cheddar Quiche

Potato Hash

Gluten-Free Fried Chicken

Scalloped Sweet Potato

Garlic Stir-Fried Sugar Snap Peas

Penne w/spinach, basil & roasted tomato sauce

Vegetable Lo Mein

Gluten-Free Shrimp Fried Rice

Stations

Raw Bar

Local oysters / top neck clams

& spiced shrimp

Chef's Selection Sushi

Assorted Sushi Rolls, Nigiri

Design your own Omelette

Crab Cakes w/tartar sauce

Eggs Benedict w/lemon hollandaise

Carving Stations

Honey Glazed Baked Ham w/ pineapple salsa

Roasted Leg of Lamb w/ras-el-hanot & minted salsa verde

Teriyaki Salmon Filet

Braised Short Rib Tiger Bites w/jalapeno & steamed bun

Sweets

Assorted Miniature Desserts: Tartlets – Fruit, Berries, Chocolate Mousse, Chocolate Brownies, Cheesecake, Panna Cotta

Cupcakes

Churro Bites

Seasonal Fruits

Bread Pudding w/ crème anglaise

Chocolate Fountain w/Madeleine & Marshmallows

These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.