

EASTER BUFFET

BRUNCH

Coffee Cake, Muffins
Seasonal Fruit Display
Scrambled Eggs, *aged cheddar*
Belgian Waffle Station
mixed berries, whipped cream, maple syrup
Brioche French Toast
cinnamon cream cheese
Home Fried Red Bliss Potatoes

Classic Eggs Benedict
*canadian bacon, chive hollandaise
on english muffin*
Thick Cut Smoked Bacon
Turkey Breakfast Sausage
Made To Order Omelets
*ham, bacon, onions, peppers, mushrooms,
tomato, spinach, cheddar, goat cheese, swiss*

APPETIZER & RAW BAR

Smoked Salmon
*red onion, capers, sesame bagel,
whipped cream cheese*
Vegetable Dumplings
citrus soy
Shrimp Cocktail
old bay, cocktail sauce
Mussels
cilantro, green chiles
Crispy Rice & Avocado
cashew chili crunch

SOUP & SALADS

Lobster Bisque
Artisan Salad Station
*romaine, spinach, spring mix, grape tomatoes,
cucumber, red onion, goat cheese, parmesan,
roasted beets, carrots, balsamic, blue cheese,
caesar, honey mustard dressing, spiced pecans*
Tomato Mozzarella
basil, olive oil, aged balsamic
Genoa Salami
roasted peppers, mixed olives
Brie Cheese
fig jam, crostini, lavash

ENTREES

Grilled Chicken
*caramelized onions, roasted
mushrooms, dill havarti*
Ricotta Ravioli
*tricolor, tomato confit,
goat cheese, basil pesto*

Sweet Miso Glazed
Pacific Codfish
pickled ginger, scallions

Baby Back Ribs
habañero barbecue sauce
Potato Gnocchi
*italian sausage, broccoli rabe,
spicy tomato, parmesan*

HAND CARVED

Mustard Dill Crusted Salmon
caper remoulade

Herb Crusted Angus Ribeye
horseradish cream

Spring Vegetables

Dinner Rolls
honey salted butter

Mashed Potatoes

ENTREES AFTER BRUNCH

Carved Roasted
Leg of Lamb
*greek yogurt,
herb chermoula*

Pasta Station
*penne, orecchiette, gemelli
spicy tomato sauce, basil pesto, tomato fennel
cream, black truffle mushroom jus,
pulled chicken, shrimp, italian sausage
prosciutto, peas, mushrooms, roasted tomatoes,
cipollini onions, sun-dried tomato pesto,
spinach, broccoli rabe*

Braised Beef
Short Rib
french onion jus

HOUSE BAKED SWEETS TABLE

Lemon Meringue Tarts
Carrot Cake
Chocolate Peanut Butter
Cheesecake

Espresso Budino
Coconut Rice Pudding
Strawberry Chocolate
Tarts

Tiramisu
Chocolate Flourless
Creme Brulee
Cookies and Brownies

70. Per Person

Prices do not include 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