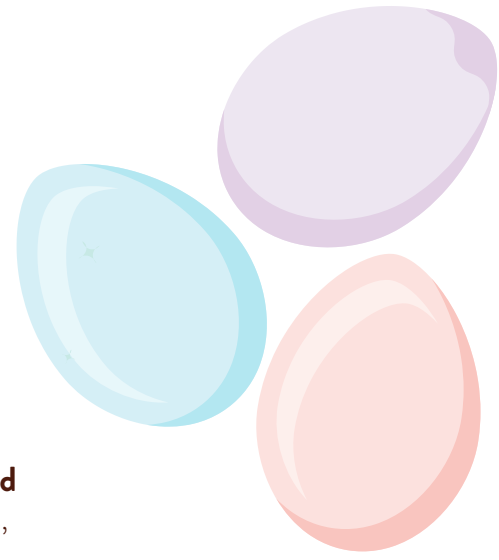


EASTER BUFFET



COLD DISPLAY

Hearts of Romaine and Smoked Bleu Cheese Salad

With fresh pears, walnuts, red onions, shredded carrots, smoked bleu cheese and a white balsamic vinaigrette

Roasted Vegetable and Israeli Couscous

Served with a red pepper vinaigrette

Assorted Crudité Display

With Chef Greg's classic hummus

Assorted Gourmet Cheese Platter

SEAFOOD DISPLAY

Shrimp Two Ways

Clams

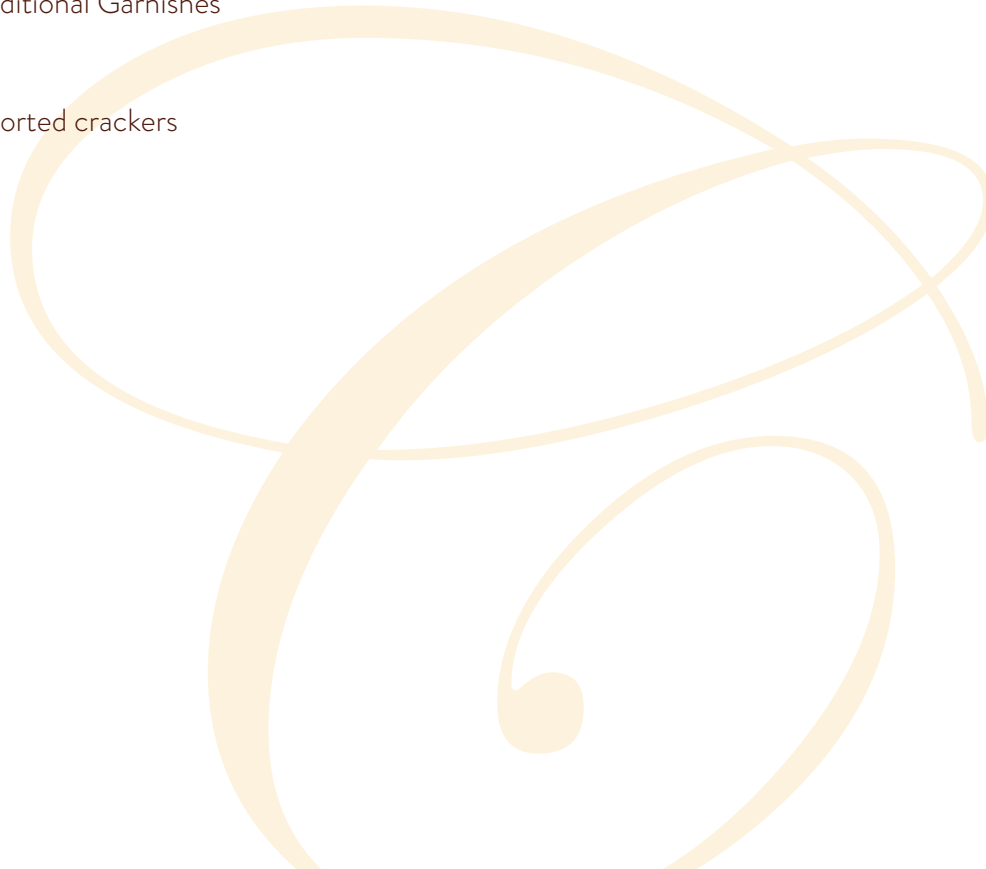
Scallops on Half Shell

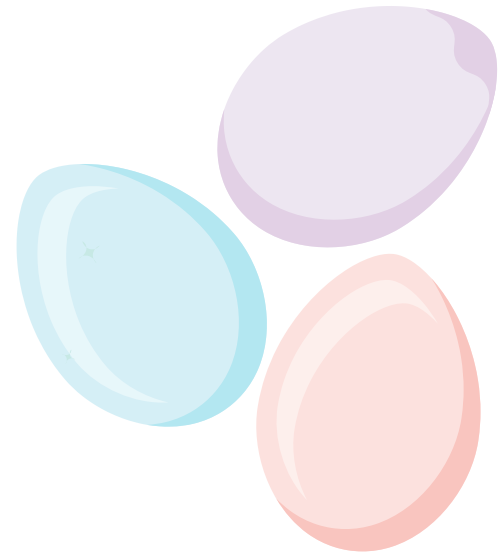
Cold Smoked Scottish Salmon Platter

Served with Traditional Garnishes

Hot Crab Dip

Served with assorted crackers





BUFFET

Herb Crusted Salmon

Served with a sundried tomato and caper cream sauce

Pistachio Crusted Mahi

Served with mango salsa and a red pepper jam

Seared Duck Breast

Served with apple brandi demi

Roasted Vegetable Ratatouille & Orzo

Shaved Brussel Sprouts

Loaded Potato Au Gratin

Mixed Spring Vegetables

Wild rice and Macadamia Nut Pilaf

Smoked Salmon, English Peas, Baby Heirloom Tomatoes, Prosciutto in a Whole Grain Mustard Cream Sauce with Farfalle Pasta

CARVING STATION

Roasted Leg of Lamb with Port demi-glace

Prime Rib and Au Jus

Salmon Wellington with Roasted Tomato Basil Cream Sauce

ASSORTED HOMEMADE DESSERTS

12:00PM - 8:00PM

\$70 Per person - Children 10 and under \$22

Reserve online through open table or by calling
(239) 472-5161 EXT 421 between 4:00pm-9:30pm