



# Easter BUFFET

12:00 PM - 8:00 PM  
\$70 PER PERSON  
CHILDREN 10 AND UNDER \$22

## BUFFET

### HERB CRUSTED SALMON

Served with sundried tomato and caper cream sauce.

### PISTACHIO CRUSTED MAHI

Served with mango salsa and red pepper jam.

### SEARED DUCK

Served with apple brandy 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

## COLD DISPLAYS

### HEARTS OF ROMAINE AND SMOKED BLEU CHEESE SALAD

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

### ROASTED VEGETABLE AND ISRAELI COUSCOUS

Served with red pepper vinaigrette.

### ASSORTED CRUDITÉ DISPLAY

With Executive 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.

### ASSORTED GOURMET CHEESE PLATTER

## CARVING STATION

### ROASTED LEG OF LAMB WITH PORK DEMI-GLACE

### PRIME RIB WITH AU JUS

### VIRGINIA BAKED HAM WITH A ROASTED FRUIT SALSA

## ASSORTED HOMEMADE DESSERTS