

BUFFET MENU

SOUP

Spring vegetable minestrone

COLD STATION

Antipasto Station:

Chilled grilled vegetables, cured meats, and cheese display with crackers & breads

Classic Caesar Salad

Romaine & strawberry salad with shaved onions, toasted almonds, and poppy seed dressing

Loaded red potato salad, cheddar cheese, green onions, and hard boiled eggs

Lemon poached shrimp with cocktail sauce

FRUIT AND BREAD STATION

Assortment of scones, mini-muffins, buttermilk biscuits, croissants, and Danishes

Fresh fruit and berries display

BREAKFAST STATION

Egg and Omelet Station:

Salsa, jalapenos, spinach, peppers, egg whites, fresh eggs, bacon, sausage, ham, tomatoes, onion, mushrooms, and cheddar cheese

Breakfast sausage and bacon

Pancakes and waffles

HOT STATION

Rice pilaf

Herb roasted tri-color fingerling potatoes with truffle oil

Grilled asparagus with caramelized sweet onion

Thyme brown sugar glazed carrots

Pasta primavera with roasted spring vegetables tossed in a Parmesan cream sauce

Chef Carved:

Slow-roasted beef tenderloin with creamy horseradish, herb demi, and dinner rolls

Easter glazed ham with brown sugar and citrus glaze

DESSERTS

Chef's assortment of house desserts

KIDS BUFFET

Chicken strips

French fries

Mac 'n cheese

PRICING

Adults: \$52++

Children ages 6-10: \$18++

Children under 6 eat free

