

❧ Easter Brunch Buffet ❧

Adults..\$50..Seniors..\$45..Children..\$24.
11:30-2:30pm

SIGNATURE SELECTIONS

ARTISAN MEAT & CHEESE DISPLAY ... *Chefs-selected cured meats and specialty cheeses thoughtfully arranged with seasonal accompaniments*

SEAFOOD DISPLAY ... *with delicate smoked salmon, shrimp cocktail, beautifully presented with traditional accompaniments*

SPRING GARDEN TABLE ... *Featuring baby spinach, and mixed field greens complemented by tomatoes, English cucumbers, shaved red onions, shredded carrots, seasonal vegetables, dried cranberries, croutons, and much more ..*

ENTRÉE SELECTIONS

MADE-TO-ORDER OMELET STATION ... *Prepared fresh with your choice of fillings*

CLASSIC EGGS BENEDICT ... *a toasted English muffin topped with Canadian bacon, a perfectly poached egg, and a generous spoonful of rich, buttery hollandaise sauce.*

LEMON CREAM SALMON ... *Perfectly baked salmon finished with a silky lemon cream sauce*

PRIME RIB ... *Slow-roasted and carved to order, served with au jus and horseradish sauce*

HONEY-GLAZED HAM ... *Tender and sweet with a caramelized glaze*

CLASSIC SIDES

MASHED POTATOES ... *Smooth and buttery, made from tender, hand-mashed potatoes. Perfectly seasoned and creamy*

MAC & CHEESE ... *A rich, creamy blend of cheeses*

HONEY-GLAZED CARROTS ... *Tender, sweet carrots lightly caramelized in a luscious honey glaze*

SAUTÉED HARICOT VERTS ... *Crisp-tender green beans with a touch of butter and seasoning*

FROM THE POT

HOUSE-MADE CHILI ... *A rich, hearty blend of seasoned beef, beans, and garden vegetables, simmered to perfection*

SHRIMP & CORN CHOWDER ... *A creamy chowder brimming with tender shrimp, sweet corn, and savory seasonings*

EASTER DESSERT TABLE

A WELCOMING DESSERT TABLE WITH A VARIETY OF CAKES AND PIES.