



# GRAND EASTER BUFFET

Sunday, April 12, 2020 | 10:30AM ~ 4:30PM

## Exquisite Easter Appetizers

- ~Smoked Lox Salmon with Horseradish Cream, Tomato-Caper Salad, Mini Bagels, 4-Onion Cream Cheese
- ~Chopped Salad with Romaine, Cherry Tomato, Corn, Red Onion, Bell Pepper, Cumin Vinaigrette [GF, NF, V, VV]
- ~Chilled Asparagus, Heirloom Tomatoes, Mozzarella, Fresh Basil, Roasted Garlic Drizzle [GF,V,NF]

- ~Lemon-Poached Shrimp Cocktail with House Horseradish Cocktail Sauce
- ~Quinoa Salad with Dried Apricots, Toasted Almonds, Scallions, Cardamom, Lemon Zest, Olive Oil [GF,V,VV]
- ~Fruit Salad with Lemon Yogurt, Crystalized Ginger [GF,NF, V]
- ~"Easter Bread Basket" with Mini Muffins, Tea Breads, Fresh Rolls, Cinnamon Sticky Buns [GF,V]

## Blissful Buffet

- ~Baked Macaroni and Cheese [V,NF] *GF upon request*
- ~Biscuit Bake with Broccoli, Onions, Peppers, Smoked Gouda, Cheddar Cheese [V,NF]
- ~Applewood Smoked Bacon [GF, NF, DF]
- ~Maple Sausage Links [GF, NF, DF]
- ~Roasted Heirloom Potatoes with Brown Butter and Herbs [GFV,NF]
- ~Belgian Waffles, Banana Foster Maple Syrup, Strawberry Sauce, Freshly Whipped Cream [V, NF]

- ~Mixed Vegetables with House-Infused Rosemary Olive Oil [V, GF, NF, VV, DF]
- ~Roasted Carrots and Parsnips with Sweet Orange Butter [GF, NF, V, VV]
- ~Classic New England Haddock with Sherry-Ritz Crumbs
- ~Jasmine Rice, Toasted Coconut, Julienned Vegetables with Coconut Curry Sauce [GF, V, VV]
- ~Chicken Saltimbocca with Melted Provolone, Sage Madeira (NF)

## Carving Station

- ~Honey-Baked Ham, Golden Raisin Sauce, House-made Honey Mustard [DF, NF]
- ~Slow-Roasted Prime Rib of Beef, Merlot Demi Glace, Horseradish Cream [GF, NF]
- ~Rosemary-Roasted Leg of Lamb, Apple-Mint Jelly, Herbed Jus [GF, NF, DF]
- \*Grilled Tofu Steaks Available Upon Request [V,VV,GF,NF,DF]*

## Signature Sweets

- ~Classic Cheesecake, Fresh Berries [NF,V]
- ~Carrot Cake with Cream Chees Frosting [NF,V]
- ~White Chocolate Mousse with Fresh Raspberries [GF, NF]
- ~Strawberry-Vanilla Panna Cotta [GF, NF]
- ~Salted Caramel Brownies
- ~Tart Lemon Squares
- ~Key Lime Pie Bars
- ~Chocolate Torte with Clementine Sauce [GF,NF,V]
- ~Vegan Chocolate Mousse, Gourmet Cherry [GF, V, VV]
- ~Coffee and Tea Included

Key: GF=Gluten Free, DF=Dairy Free, NF=Nut Free, V=Vegetarian, VV=Vegan

\* All NF Items have no nuts directly in the product.

However, some dishes may have ingredients that are processed in a facility that processes nuts and tree nuts.

Adults \$54 *plus tax and gratuity*; Children (1-12) \$4 *per year of age*

