

Ihlenfeld *Dining Room*

EASTER BUFFET

\$65 Per Person

Caesar Salad and Garden Salad topped with Carrots, Spring Onion, Tomato, and Cucumber served with choice of Ranch or Balsamic

White Bean, Roasted Sweet Potato, and Spinach Hummus, Pita Chips

Assorted Artisan Cheeses: Gruyere, Cheddar, Gouda, Emmentaler, Brie, Goat, Boursin, Blue Cheese, Italian Meats: Soppresata, Capicola, Prosciutto, Ham, Salami, Olives, Nuts, Assorted Breads and Crackers

U-Peel Shrimp with Classic Cocktail Sauce and Lemon

Mushroom and Asparagus Salad with Balsamic

Easter-Style Deviled Eggs

Roasted Vegetable Display

Smoked Salmon with Condiments

Oriental Shrimp Salad with Chestnut, Sesame, Peas, and Soy

Carrot and Ginger Bisque

Carving Station

Sliced Beef Strip Loin with a Peppercorn Veal Demi Glaze

Holiday Pit Ham in Bread Crust, Honey Mustard Glaze

Hot Dinner Selection

Lobster Ravioli with Creamy Shrimp Sauce

Northern Cod Baked, Slow Oven Roasted Tomato, and Crab Sauce

Coq Au Vin Chicken Thighs with Wild Mushrooms, Pearl Onion, and Root Vegetables simmered in Red Wine

Pork Tenderloin Medallions with Gorgonzola and a Pear and Pecan Salsa over Potato Latkes

Puff Pastry Bouchee filled with Chicken and Shrimp Ragout finished with Mornay Sauce

Jasmine Rice scented with Mint

Assorted Buttered Hot House Vegetables

Baked Ratatouille topped with Mozzarella

Smashed Potato with Lancaster Butter and Crispy Onion

Rosemary-Scented Assorted Roasted Fingerling Potatoes

Dessert Table

Sweet Temptations for the Whole Family