



EASTER BUFFET

SALADS & STARTERS

Caesar Salad

Garden Salad

Topped with Carrots, Spring Onion, Tomato, and Cucumber,
served with choice of Ranch or Balsamic

Italian Chopped Vegetable Salad

Tomato, Basil, Peppers, Olives, Cucumber, Pesto

Assorted Artisan Cheeses & Italian Meats

Gruyere, Cheddar, Gouda, Emmentaler, Brie, Goat, Boursin, Blue Cheese,
Sopressata, Capicola, Prosciutto, Ham, Salami, Olives, Nuts, Assorted Breads and Crackers

Eastern Shore Steamed Shrimp

Classic Cocktail Sauce and Lemon

Truffled White & Green Asparagus Salad

Black Eyed Peas, Roma Tomatoes, Parmesan

Easter-Style Deviled Eggs

Smoked Salmon Tartare

With Toast Points

CARVING STATION

Slow Roasted Prime Rib

Au Jus and Horseradish Cream

Holiday Pit Ham

Honey Mustard Glaze

HOT DINNER SELECTION

Carrot & Ginger Bisque

Atlantic Salmon

Slow-Roasted Tomato and Fennel Vin Blanc

Coq au Vin Chicken Thighs

Wild Mushrooms, Onion, and Root Vegetables simmered in Red Wine

Garlic Roasted Lamb Chops

Root Vegetables, Apples, Pears

Italian Roast Pork Loin

Sliced Peppers, Onions, Mushrooms

Mint & Pea Jasmine Rice

Green Beans Farmer Style

Mashed Yukon Gold Potato

Topped with Crispy Onion

Rosemary-Scented Red Skin Potatoes

Scallions, Mushrooms, Herbed Garlic Butter

DESSERT TABLE

Variety of Sweet Temptations

