



Easter Buffet

Served from 12 pm to 6 pm Upstairs in the Sunset Ballroom

Artisanal Salamis

Devilled Eggs Garni

Classic Shrimp Cocktail with Horseradish Cocktail Sauce

Pepper-Crusted Ahi Tuna with Wasabi Aioli & Bourbon Sweet Soy

House-Cured Gravlax with Herbed Croutons

Roasted Beets with Blue Cheese Dressing and Crispy Bacon

Watermelon Salad with Fresh Basil, Feta Cheese and Balsamic Reduction

Marinated Artichokes with Olives, Cucumbers and Peppers

Farfalle Salad with Spring Vegetables

Chilled Mussels & Clams in a Coconut Thai Curry Marinade

Sliced Roast Beef with Roasted Garlic & Horseradish Aioli

Lettuce & Field Greens with Assorted Dressings, Herb Croutons,
Parmesan-Reggiano Cheese & Freshly Baked Rolls

Thyme & Rosemary Marinated Roasted Leg of Lamb with Natural Jus Carved by Chef

Easter Ham with Florida Orange & Golden Raisin Glaze

Baked Lemon Butter Salmon Filet with Bon Appétit Cucumber Dill Sauce

Slow-Roasted Prime Rib of Beef with Au Jus - Carved to Order

Breast of Chicken with Sauce Bordelaise

Classic Eggs Benedict

Belgian Waffles with Maple Syrup & Cinnamon Honey Butter, Fresh Whipped
Cream & Assorted Berries

Wild Rice Pilaf ~ Yukon Gold Mash ~ Carrots Vichy
Green Beans & Toasted Pecans

An Assortment of Cakes and Cheesecakes, Mini Pastries,
Chocolate Éclairs, Cream Puffs & Fresh Berries

House Blend Coffee and Aromatic Teas

\$79.95 + Tax

Children Under 10 \$12.95

