



# Easter Buffet

Served from 12 pm to 8 pm Upstairs in the Sunset Ballroom

*A Welcome Glass of House Champagne*

Artisanal Salamis  
Devilleed 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

