

The menu is presented on a white background with a decorative border of gold and yellow dots and sprigs of wheat. The text is centered and uses a mix of serif and cursive fonts.

EASTER BUFFET

Breakfast

Chef Manned Egg Station

Cooked to Order

Assorted Fresh Baked Pastries

Hot and Cold Cereals with

Cinnamon Apples & Raisins

House Made Granola

Mélange of Fresh Fruit and Berries

Chorizo Scrambled Eggs

Double Smoked Bacon

Maple Glazed Sausage Links

Skillet Potatoes with

Caramelized Onions

Bananas Foster Cinnamon Swirl

French Toast

Blueberries & Strawberry Toppings

Fresh whip Cream



EASTER BUFFET

Appetizer & Salads

Domestic & Imported Cheese

Garlic and Herb Sausages

Specialty Mustards

Gourmet Crackers & Crostini

Smoked Lox

Mini Bagel, Cream Cheese, Capers

Hard Boiled Eggs, Sliced Tomatoes,

Lemon & Pickled Red Onions

Creamed Herring

Grilled Forged Mushroom

& Fresh Herb

Vinaigrette Salad

Cous Cous Tabbouleh

Greek Style Pasta Vinaigrette Salad

BLT Red Potato Salad

Quinoa & Basmati Rice Salad



EASTER BUFFET

Appetizer & Salads

Mixed Garden Greens

Marinated Grilled Chicken &

Fresh Vegetables

Garlic Balsamic, Honey Mustard &

Buttermilk Ranch Dressing

Classic Caesar Salad with Parmesan

Reggiano & Garlic Herb Croutons

Crudite & Fresh Dill Dip

The menu is framed by a decorative border of gold dots and olive branches. The title 'EASTER BUFFET' is written in a large, gold, serif font at the top. Below it, the word 'Entrees' is written in a gold, cursive font. The entree items are listed in a black, cursive font. The 'Carving Station' section is also written in a gold, cursive font, followed by the carving items in a black, cursive font.

EASTER BUFFET

Entrees

Smoked Corn and Sausage Chowder

Chicken Dijonnaise with Spinach

Fettuccini

Sweet Asian Glazed Salmon with Rice

Masion

Grilled Green Asparagus with Roasted

Red Peppers

Roasted Red Potatoes with Fresh Herbs

Carving Station

Black Peppercorn Crusted Angus

Top Sirloin, Herb Jus Lie

Horseradish & Horseradish Cream

Hardwood Pecan Smoked Ham

Stuffed Rosemary and Pickled Garlic

Roast Leg of Lamb

Apple Mint Jelly

The menu is framed by a decorative border of gold and yellow dots and two golden leaf sprigs at the top. The text is centered and uses various fonts and italics.

EASTER BUFFET

Desserts

Carrot Patch Cake

*New York Style Cheesecake with
Macerated Berries*

Crumb Crust Apple Pie with Caramel

White Chocolate Mousse Parfaits

Luxardo Cherry Chocolate Torte Bars

*White & Dark Chocolate Dipped
Gourmet Cookies*

\$40 per person plus tax

\$20 per child plus tax (ages 4-11)

Under 4 Eat Free

Reservations: 815-776-5066

10AM - 2PM