



St. Patrick's Day Brunch Buffet

March 17, 2019

Starters and Salads

Chef's Choice of 2 Seasonally Inspired Soups

Selection of Fresh, Seasonal Field Greens and
an extensive assortment of accompaniments with a
choice of our House-Made Vinaigrettes and Creamy Dressings

Fresh Fruit to include Cantaloupe, Honeydew, Pineapple and other seasonal items

Assorted Cheese Display with Crackers

Seasonal Side Dishes

Oven-Roasted Root Vegetables with Apples and Caraway Seed

Corn O'Brien with Bell Peppers

Fried Brussels Sprouts with Whole-Grain Mustard Sauce

Smashed Green Peas with Mint

Favorite Brunch Items

Season's Omelet Station with a Selection of Meats, Cheeses and Seasonal Vegetables

Stone - Ground Grits with Cheddar Cheese

Applewood - Smoked Bacon, Buttermilk Biscuits

Irish Coffee-Baked Crème brûlée French Toast with Chantilly Cream

Entrées

Braised Corned Beef and Green Cabbage

Bangers and Mash; Juicy Sausages with Mashed Potatoes and Onion Gravy

Beer-Battered Cod with Malt Vinegar and Tartar Sauce

Carving Station

Roasted New York Strip of Beef carved to order and served with
Horseradish Cream and Natural Jus

Desserts

Chef's Selection of Seasonal Desserts and Tempting Pastries

\$27.95 per person

\$13.00 Children 6-11 / 5 and under free

10% senior discount

For reservations, please call (828) 696-9094