



Easter Day Brunch Buffet

April, 12, 2020

Salads & Starters

Corn and Leek Chowder
Carrot and Ginger soup

Orzo Pasta Salad

grape tomato | feta cheese | herbs | cucumber | red onion | Dijon vinaigrette

Spinach and Berry Salad

fresh berries | goat cheese | caramelized onions | spiced sunflower seeds |
brown sugar balsamic vinaigrette

Build Your Own Salad

seasonal field greens | assortment of accompaniments | house-made vinaigrettes
& creamy salad dressings

Fruit and Cheese Display

fruit salad | fresh berries | assorted cheeses

Seafood Bar

shrimp cocktail | cocktail sauce
smoked salmon | cream cheese capper spread | mini bagel

Seasonal Side Dishes

sweet potato fluff | toasted marshmallow
pan-roasted green beans | pearl onion | roasted red peppers
mashed potato casserole
broccoli and cheese casserole
roasted root vegetables
fried okra

Brunch Favorites

stone-ground grits | cheddar cheese
applewood-smoked bacon
buttermilk biscuits | red eye gravy
buttermilk pancakes | warm maple syrup | raspberry compote

Entrées

Oven-Roasted Blackened Salmon

dirty rice | bourbon glaze

Apple BBQ Grilled Chicken

crispy potato



Carving Station

Herb-Roasted Pork Steamship

cardamom honey | charmula

Slow-Roasted Prime Rib

horseradish cream | natural au jus

Pasta Station

bowtie pasta | angel hair pasta | marinara | alfredo | beef meatball | grilled chicken |
Italian sausage | assorted vegetable | parmesan cheese

Desserts

chef's seasonal selection of desserts & tempting pastries

\$50.00 per person

\$25.00 Children 6-11 / 5 and under free

10% senior discount. For reservations, please call (828) 696-9094