

Easter Sunday Brunch Buffet 2019

From the Pantry

Spring Field Greens and Assorted Toppings and Dressings
Baby Spinach Salad~Spinach, Roasted Peppers, Smoked Gouda, Blistered Tomatoes
Tuscan Pasta Salad
Spring Pea Salad~Spring Peas, Baby Carrots, Shaved Onions, Asparagus
Imported and Domestic Cheeses, Heritage Crackers

Breakfast Station

Omelets made to order
Belgian Waffles
Bacon and Sausage

Seafood Station

Peel and Eat Shrimp
Oysters on the Half Shell
House Smoked Salmon with Traditional Accompaniments

Carving Station

Leg of Lamb with Cracked Pepper and Sea Salt
Garlic Rosemary Oven Roasted Prime Rib of Beef

Chef's Special Entrees and Seasonal Sides

Grilled Chicken Breast with Spring Onion Marmalade
Broiled Atlantic Salmon with Carmalized Leeks, Crispy Pancetta and Lemon Zest
Cheese Tortellini with Heirloom Tomato Ragout
Mashed Yukon Potatoes with Garlic and Chives
Oven Roasted Vegetable Medley
Steamed Spring Asparagus

Dessert Station

Seasonal Confections, Cakes and Pies
Blackberry Cobbler a la mode
Bread Pudding with Bourbon Sauce
Cookies & Brownies
Build your own Ice Cream Sundae with Fudge, Whipped Cream, Nuts,
Cherries and Sprinkles

Adults \$41.95

Children 6 thru 12 \$19.95

Children 5 and under \$7.95

Seating's available 11:30am-3pm

Call 706-379-4617 for Reservations