



Easter Brunch Buffet

Sunday, April 4, 2010
Seatings at 11:00 am, 12:30, 2:00,
3:30 and 5:00 pm



Appetizers

Artichoke Soup
Peel and Eat Shrimp with Cocktail Sauce
Smoked Salmon, Assorted Cream Cheeses
Bagels, Pastries, Mini Croissants
Crudite with Assorted Dips
Fruit Salad

Breakfast Station

Eggs to Order
Cheddar and Herb Strata
Bacon, Sausage
French Toast Casserole with Massachusetts Maple Syrup

Carving Station

Garlic and Rosemary Encrusted Roasted Leg of Lamb with Zinfandel Demi Glaze
Roast Turkey with Fruit Chutney
Roasted Smoked Ham with Savory Caramel Sauce, Mango and Dried Cherry Chutney
Roast Sirloin of Beef with Horseradish Sauce

Roasted Salmon with Lemon Beurre Blanc
Cheddar Cheese and Basil Whipped Potatoes
Roasted Potatoes
Sautéed Green Beans
Roasted Asparagus
Pasta with Mushrooms, Parmesan, White Truffle Oil
Sesame Noodles
Marinated Vegetable Salad
Mixed Green Salad with Roasted Shallot Vinaigrette

Assorted Cakes and Mini Desserts

Adults \$30.00, Children ages 4-10 \$15.00
Children under 4 eat FREE