

The menu card features a vibrant teal background with a decorative border of various colorful flowers, including pink, yellow, orange, and light blue blossoms with green leaves. The text is centered and uses a mix of white and teal colors for readability.

Easter Brunch Buffet

SUNDAY APRIL 20TH | SEATING 10:00 - 2:30

FRESH FRUIT TRAY
ASSORTED CHEESE TRAY
CAESAR SALAD
TOMATO CAPRESE SALAD
SMOKED SALMON - CRACKERS, EGG, CAPERS, ONION
CUCUMBER FETA SALAD
BOILED SHRIMP WITH COCKTAIL SAUCE
POTATO SALAD
BAKED BRIE WITH APPLE WALNUT TOPPING
BREAKFAST POTATOES
SAUSAGE GRAVY
FRENCH TOAST
SCRAMBLED EGGS
DELUXE SCRAMBLED EGGS
BACON
SAUSAGE LINKS
MAC N CHEESE
MINI CORN DOGS
CHICKEN TENDERS
BISCUITS
CHEF MIXED VEGETABLES
PENNE ALFREDO
CHICKEN PICATTA, LEMON CAPER BEURRE BLANC
BRAISED PORK SHOULDER
MAHI MAHI WITH PINEAPPLE CHUTNEY
PRIME RIB CARVING STATION WITH AU JUS & HORSERADISH CREAM
CHOCOLATE MOUSSE CUPS
MINI VANILLA BEAN CHEESECAKES
MINI CINNIMON ROLLS
CHOCOLATE CHUNK BROWNIES
CHOCOLATE CHIP CANNOLI
MINI M&M COOKIES
LEMON TARTLETS