

EASTER/MOTHERS DAY BUFFET 2019

RAW BAR TABLE

Smoked salmon/sliced tomato/sliced red onion/capers/bagels and cream cheese

Shrimp cocktail tangy cocktail sauce

Oysters on the half shell/horseradish

Sesame crusted sashimi tuna/wasabi

Smoked mussels

Oysters rockefeller

APP TABLE

Deviled eggs

Fresh fruit strawberries/honeydew/cantaloupe/pineapple/blueberries/watermelon

Tasting board assorted charcutiere meats, olives, French country pate/artisan cheeses

Prepared salads potato salad/asparagus-mushroom salad/tomato-cucumber-onion salad

Caprice tray tomato/house made mozzarella/basil/balsamic drizzle

HOT TABLE

Eggs benedict

Scrambled eggs moist

Cheese blintzes with apple praline/syrup/berry relish

House-made bacon/macaroni and cheese/cottage fried potatoes

Baked pasta with tomato sauce

House-made Italian sausage/grilled onions/green and red peppers

Salmon beurre blanc sauce

sautéed green beans and mushrooms/collards/roasted corn

CARVING STATION

Rack of lamb/mint jelly

Tri-tip top sirloin/roasted beef tenderloin/béarnaise/horseradish sauce

Nueske's ham

Bay scallops

Turkey/gravy

SWEET TABLE

Assorted mini fresh baked danish

Strawberries dipped in white and dark chocolate

Tartlets whipped cream banana cream pudding-blackberry/chocolate pudding-raspberry

Chocolate brownie/ whipped cream topped with blueberries

Cheesecake squares assorted flavors

Fresh baked cookies

House-made carrot cake/pecan pie squares

BEVERAGES all non-alcoholic coffee/iced tea/soft drinks/juice/milk

ADULTS \$59

SENIORS (65 & older) \$54

SUPER SENIORS (75 & older) \$49

SUPER DUPER SENIORS (90 & older free)

Kids 2 & under free age 3-20 \$2.00 x age