



Easter Buffet 2018

10 am -2 pm

36. Adults 18.95 Children under 12

Offerings from the Farmers Market

Fresh Fruit Salad

Field Greens, Heirloom Tomatoes, English Cucumber
with White Balsamic Vinaigrette

Arugula, Goat Cheese, Roasted Beets, Spiced Pecans
with Citrus Vinaigrette

Baby Spinach, Gorgonzola, Bacon, Bermuda Onion
with Caramelized Honey-Dijon Vinaigrette

Roasted Vegetable and Couscous Salad

Breakfast Breads

Cornbread, Muffins, Cinnamon Rolls and Scones

Hot Buffet

Applewood Smoked Bacon and Sausage Links

Maple Praline French Toast Soufflé

Scrambled Farm Fresh Eggs

Hash Brown Casserole

Seasonal Vegetable Medley

Chicken Breast stuffed with Baby Spinach, Ham & Swiss with a Dijon Cream Sauce

Our Famous Deep Fried Potato-Crusted Cod

Carving Station

Pineapple Glazed Ham

Roasted Turkey Breast

Assorted Condiments and Sauces

Omelet Station

Assorted Meats, Vegetables, and Cheeses

Desserts

Peach Cobbler

Assorted Cakes and Desserts



Easter Buffet 2018

2 pm-6 pm

36. Adults 18.95 Children under 12

Offerings from the Farmers Market

Field Greens, Heirloom Tomatoes, English Cucumber
with White Balsamic Vinaigrette

Arugula, Goat Cheese, Roasted Beets, Spiced Pecans
with Citrus Vinaigrette

Baby Spinach, Gorgonzola, Bacon, Bermuda Onion
with Caramelized Honey-Dijon Vinaigrette

Roasted Vegetable and Couscous Salad

Warm Dinner Rolls

Hot Buffet

Seasonal Vegetable Medley

Whipped Potatoes

White Cheddar Mac & Cheese

Roasted Porketta with Apple Cranberry Compote & Cider Glaze

Slow Braised Short Rib of Beef with Mushroom Demi-Glace

Chicken Breast stuffed with Baby Spinach, Ham & Swiss
with Dijon Cream Sauce

Our Famous Deep Fried Potato-Crusted Cod

Carving Station

Pineapple Glazed Ham

Roasted Turkey Breast

Assorted Condiments and Sauces

Pasta station

Assorted Sauces, Garnishes and Cheeses

Dessert

Assorted Cakes and Desserts

Peach Cobbler

