Easter Buffet 2019
Adults/36. ~ Children 12 and under/18.95

Offerings from 10am - 2 pm

From the Farmers Market
Fresh Fruit
Field Greens, Heirloom Grape Tomatoes, English Cucumber with White Balsamic Vinaigrette
Arugula, Goat Cheese, Roasted Beets, Spiced Pecans with Citrus Vinaigrette
Baby Spinach Salad with Gorgonzola, Bacon, Bermuda Onion and Caramelized Honey-Dijon Vinaigrette
Roasted Vegetable and Couscous Salad

Breakfast Breads
Cornbread, Biscuits, 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
Honey-glazed ham
Roasted Turkey Breast
condiments and sauces

Omelet Station
assorted meats, vegetables, and cheeses

Dessert
Peach cobbler
Assorted Cakes and Confections
Easter Buffet 2019
Adults/36. ~ Children 12 and under/18.95

Offerings from 2pm - 6pm

**Offerings from the Farmers Market**
Field Greens, Heirloom Grape Tomatoes, English Cucumber with White Balsamic Vinaigrette
Arugula, Goat Cheese, Roasted Beets, Spiced Pecans with Citrus Vinaigrette
Baby Spinach Salad with Gorgonzola, Bacon, Bermuda Onion and Caramelized Honey-Dijon Vinaigrette
Roasted Vegetable and Couscous Salad

**Hot Buffet**
Roasted Porketta with apple-cranberry compote and 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
Seasonal vegetable medley
Whipped Potatoes
White Cheddar Mac and cheese

**Pasta Station**
Assorted sauces, Garnishes & cheeses

**Carving Station**
Honey- Glazed Ham
Roasted Turkey Breast with Condiments and Sauces

**Desserts**
Peach Cobbler
Assorted Cakes and Confections