



Easter Buffet Brunch

SUNDAY, APRIL 21, 2019 | 10:30AM - 4:30PM | MAJESTIC BALLROOM

SOUP AND SALAD STATION

Creamy Asparagus and Spring Pea Soup, Parmesan Crackle
Mixed Greens and Romaine Hearts, Carrots, Heirloom Grape Tomatoes, English Cucumbers, Bermuda Onions,
Garlic Croutons, Chick Peas, Parmesan, Feta and Blue Cheese Crumbles
Ranch, Caesar and White Balsamic Vinaigrette Dressings

Caprese Salad | Buffalo Mozzarella, Plum Tomatoes, Basil

Roasted Asparagus, Applewood Smoked Blue Cheese, Italian Bread Crumbs

Tossed Chophouse Salad | Iceberg and Romaine Lettuce, Smoked Almonds, Jalapeno Bacon,
Peruvian Peppers, Smoked Blue Cheese, Heirloom Tomatoes

SEAFOOD STATION

Jumbo Gulf Shrimp, Blue Point Oysters, Smoked Salmon, PEI Mussels & Smoked Fish Dip
Cocktail, Mignonette, Horseradish, Lemon Wedges

ANTIPASTI STATION

Imported and Domestic Cheeses • Capicola, Mortadella and Genoa Salami
Imported Olives, Cannellini Beans, Artichoke Hearts, Roasted Red & Yellow Peppers, Capers, Pepperoncini's, Marinated Mushrooms

BRUNCH SELECTIONS

Omelets Prepared to Order • Crispy Bacon, Apple-Chicken Sausage, Breakfast Potatoes
Fresh Seasonal Fruits and Berries • Danish, Pastries, Muffins and Breakfast Breads
Ricotta Cheese Blintzes, Strawberry Coulis, Crème Anglaise
Waffles, Butter, Fresh Berries, Whipped Cream, Maple and Chocolate Syrup

CARVER STATION

Prime Rib of Beef, Au Jus, Horseradish Sauce
Bourbon Glazed Virginia Ham, Dijon & Stone Ground Mustards, Fruit Chutney

ENTRÉES

Grilled Chicken Breast, Wild Mushroom Ragout & Sherry Cream
Blackened Mahi Mahi, Citrus Glaze and tropical Fruit Relish
Seasonal Vegetable Medley • Buttery Mashed Potatoes

DESSERT STATION

Chef's Selection of Assorted Mini Pastries

UNLIMITED MIMOSA & BLOODY MARY BAR | \$20 PER PERSON

\$49.95 Adults | \$39.95 Seniors | \$16.95 Children (5-12) *

*Prices are exclusive of tax and service charge.

