



EASTER

Soups and Salads

self serve

Cauliflower and Rock Shrimp Chowder, Fingerling Potatoes, Ham Hock, Onion, Celery

Spring Vegetable and Farro Soup

Seasonal Fruit, Granola and Yogurt

Prosciutto and Burrata

Smoked Seafood Platter--Smoked Salmon, Smoked Trout, Smoked Mussel Salad

Bagels, Muffins, Baguettes and Breads, Assorted Whipped Butters & Cream Cheese

Mixed Greens

Bacon, Shredded Cheese, Cucumber, Cauliflower, Red Onion, Carrots, Croutons, Tomatoes, Broccoli,

Beets, Hard Boiled Egg, Peas, Pumpkin Seeds, Dried Cranberries, Pepperoncini, Garbanzo Beans,

Sesame Seeds, Ranch, Blue Cheese, Peppercorn Parmesan,

Raspberry Vinaigrette and Balsamic Vinaigrette Dressings

Family Style Mains and Sides

Roasted Lamb Leg AND Glazed Country Ham

Whipped Potatoes, English Peas, Caramelized Cipollini Onions

Asparagus Casserole--Cracker Crumb, Radish Salad

Sweet Corn Cakes--Tomato Butter, Basil

Patty Pan Squash--Thyme, Lemon

Mashed Cauliflower--Smoked Cheddar Crispy Shallots, BBQ Spice

Desserts

self serve

Strawberry Rhubarb Pie

Peach Shortcake

Miniature Desserts--Sea Salted Caramels, Mousse Cups, Lemon Tarts, Macaroons

Blueberry Panna Cotta Cups- Streusel Crumble

Dark Chocolate Gran Marnier Bread Pudding

Served 11am to 3pm

Adult-\$32.00 / Children under 12 \$15.00/Children Under 4 No Charge

Please call 717.237.6419 for reservations