

Easter Brunch Buffet

Sunday April 1, 2018
11am - 3pm

FIRST COURSE

- ❖ Seasonal Fruit
- ❖ Local Cheeses
- ❖ Assorted Morning Pastries
- ❖ Coffee, Hot Tea, Water, Iced Tea and Soda

SECOND COURSE

- ❖ Organic, Green Salad with a variety of Dressings
- ❖ Whole Grain Mustard and Ale Potato Salad
- ❖ Hickory Smoked Faroe Island Salmon with Garnishes
- ❖ Marinated Mushroom Salad

BREAKFAST ITEMS

- ❖ French Roast with a Trio of Syrups and Sweet Vanilla Butter
- ❖ Four Cheese Scrambled Eggs, topped with Veggies
- ❖ Troutman's Bacon and Sausage

CARVING STATIONS

- ❖ Smoke Brisket
- ❖ Easter Ham

ENTREES

- ❖ Slow Roasted Chicken and Biscuits
- ❖ Seafood Jambalaya
- ❖ Baked Cheese Tortellini with Tomato Cream and shaved Parmesan
- ❖ Roasted Garlic Mashed Potatoes, with Loaded Topping Bar
- ❖ Seasonal Vegetables
- ❖ Bakery Fresh Rolls and Butter

DESSERT

- ❖ Mini NY Cheesecake
- ❖ Mini Warm Brownies
- ❖ Mini Apple Strudel
- ❖ "Broken" Cherry Pie with Real Whipped Cream

PRICING

- ❖ \$34 per Guest
- ❖ \$12 for Children 10 and Under
- ❖ No Charge for Children 4 and Under