

Adults: \$44.95 / Children 6-10: \$22.95 / 5 & under: FREE Tax and Gratuity not included.

GARDE MANGER TABLE

CHEF'S SELECTION OF SALADS TO INCLUDE:

Iceberg Salad Cucumber, Radish, Tricolor cherry tomatoes, Julienned carrots, Ranch & Italian dressings

Easter Broccoli Slaw Broccoli, Raisin, Carrot, Toasted almonds & Maple dressing

Mojito Fruit Salad Pineapple, Watermelon, Strawberries, Blueberries, Cantaloupe, Honeydew, Grapes & Lime & Mint simple syrup

> **Cavatappi Pasta Salad** English Peas, Radish, Carrot, Pine nuts, Feta Cheese, Lemon-oregano Vinaigrette

Baby Romaine Salad Blueberry, Raspberry, Candied pecans, Balsamic Vinaigrette

Domestic Cheese Tray, Shrimp Cocktail, Deviled Eggs, Cottage Cheese

Easter Bunny Bread Display Challah bread, Raisins, Dyed eggs, Easter candy

KIDS TABLE

Blueberry French Toast Strata Sourdough Bread, Lemon zest, Whipped Cream, Maple syrup

Sausage & Cheddar Biscuits

American cheese, Over hard egg, Sausage patty, Cheddar biscuit

MAIN ENTREE

Croque Monsieur Sliced ham, Gruyere cheese, Dijon mustard, Parmesan béchamel

> Fresh Berry Blintzes Raspberry & Blueberry compote, Cream cheese & Ricotta stuffed crepe shell, Micro mint

> **Greek-Lemon Chicken** Bone-in chicken, Oregano, Feta cheese, Olives, Sliced lemon & Herb roasted marble potatoes

Three Cheese au Gratin Potatoes Yukon Gold Potato, Sage, Mozzarella, Parmigiano reggiano, White cheddar, Spring onions, & Garlic bread crumbs

> Asparagus & Mushroom Tart Fontina, Garlic oil

Springtime Pasta Orzo, Melted leeks, Grape tomatoes, Sweet peas, Artichoke pesto, Crème fraiche, Micro basil

Stuffed Pork Loin Spinach, Prosciutto & Panko bread crumb stuffing, Whole grain mustard glaze

Pan Seared Cod Garlic-Caper Beurre Blanc, Sweet potato risotto, Pickled grape tomatoes

CARVING STATION Peach & Ginger Bone-In Ham Peach preserves, Ground coriander, Fresh ginger

PASTRY TABLE

Pastry Chefs Selection of Cakes, Pies, Assorted Sweets & Chocolate Fountain

For reservations call (989) 775-5332