



-EASTER BRUNCH BUFFET-

SUNDAY, APRIL 1 | 11AM-3PM

STARTERS

Spring Onion Soup

Roasted New Potato with Grain Mustard,
Caramelized Onions and Ham

BLT Farro Salad with Heirloom Tomato, Bacon Lardons,
Organic Baby Kale and Avocado Vinaigrette

Garden Salad with Carrots, Cucumbers, Tomatoes, Olives,
Croutons, Dill Ranch and Balsamic Vinaigrette

Fresh Baby Greens Salad with Oranges, Gorgonzola,
Walnuts, and Lemon Honey Thyme Dressing

Shrimp Cocktail on Ice with Cocktail Sauce and Lemons

Southern Country Deviled Eggs
with Croutons and Assorted Toppings

Fresh Fruit Bowls with Watermelon, Cantaloupe,
Pineapple, Strawberries, Grapes, Honeydew and Berries

Hot Smoked Salmon Platter with Diced Eggs, Onions,
Chives, Whipped Cream Cheese and Bagel Chips

Garden Fresh Vegetable Crudités
with Peppercorn Ranch Dressing

Charcuterie and Imported & Domestic Cheese Board
with Stone Ground Crackers

ENTRÉES

Mushroom Spinach Quiche with Eggs O'Brien

Flapjacks with Bananas, Whipped Butter
and Peanut Butter

Griddled Home Fries with Biscuits & Gravy

Applewood-Smoked Peppered Brown Sugar Bacon

Country Sausage

Roasted Prime Rib of Beef Rosemary Au Jus
with Creamed Horseradish, Grain Mustard and Rolls

Herb and Dijon Encrusted Leg of Lamb
with Red Wine Bordelaise Sauce

Blackened Salmon Pontchartrain

Beer Can Chicken with Savory Sage Stuffing

Virginia Pit Ham with Pepper Jelly Glaze

Scalloped Potatoes with Cheddar and Bacon

Country Braised Green Beans

Spring Vegetable Medley

KIDS STATION

Chicken Tenders, Tater Tots, Macaroni & Cheese,
Watermelon and Gelatin Dessert

DESSERT

Assorted Pies, Cakes, Pastries, Easter Cookies,
Rice Crispy Treats, Brownies

ADULTS \$42.00 CHILDREN 4-11 \$16.95 CHILDREN UNDER 4 EAT FOR FREE

Includes beverages (non-alcoholic); tax and gratuities not included.

RESERVATIONS ARE REQUIRED, PLEASE CALL 304.269.8880