



-EASTER DINNER BUFFET-

SUNDAY, APRIL 1 | 5PM-9PM

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

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

Gelatin Dessert

DESSERT

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

ADULTS \$38.00 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