



EASTER AND MOTHER'S DAY BRUNCH BUFFET

SEATING AT 10AM - FINAL SEATING AT 3:30 PM



-DISPLAYS-

ASSORTED FRESH MINI MUFFINS, MINI BAGELS, POUND CAKE, CRUMBCAKE

FRESH SEASONAL FRUITS & YOGURT

IMPORTED MEATS & CHEESES

CHEF'S SELECTION OF SALADS

-RAW BAR-

PEEL & EAT SHRIMP

SNOW CRAB LEGS

OYSTERS ON THE HALF SHELL

Cocktail Sauce, Lemon, Horseradish

-HOT BUFFET-

SCRAMBLED EGGS, BREAKFAST SAUSAGE & BACON

FRENCH TOAST & SILVER DOLLAR PANCAKES Maple Syrup To Dip

CHICKEN MARSALA

CHICKEN PARMESAN

OVEN ROASTED SALMON FILET

PENNE WITH PINK SAUCE,

MAC 'N CHEESE

HOME FRIES, TATER TOTS,

POTATO CHEESE PIEROGI

CRISPY CHICKEN FINGERS

FRESH STEAMED SEASONAL VEGGIES

-STATIONS-

CUSTOM OMELETTES

PRIMAL CARVINGS

Slow Roasted Prime Rib, Roasted Turkey, Country Ham

BELGIUM WAFFLE

Fresh Strawberries, Whipped Cream & Syrup

