



# Easter Menu

Sunday, March 31, 2024

\$59 per person

## *Breads & Spreads*

Fresh fruit display

Cheese & spreads - baked brie en croute, gorgonzola, local honey, local cheddars, fruit preserves, pecorino, cherry & jalapeno chutney, breads  
Italian Meats & Olives -imported cured meats, olives & pickled vegetables  
Smoked salmon lox & crepes, capers, lemon & dill cream cheese, red onion & slow roasted tomatoes

## *Soup & Salad*

Carrot & ginger soup - spiced candied pepitas, beet salad, grilled vegetable pasta salad, roasted red skin rosemary potatoes

## *Breakfast Corner*

Blueberry - lemon ricotta French toast, buttermilk pancakes (GF upon request) - local maple & hickory syrups, Schrader Farms thick cut bacon & breakfast sausage

## *Pasta*

Norwegian salmon wellington w/ lemon & caper beurre blanc  
Roasted prima vera lasagna with a cream sauce

## *Live Carving Station*

Herb & Garlic Rubbed Prime Rib w/  
Au jus  
Chipotle Maple & Pineapple glazed  
baked ham

## *Made to Order Omelets*

Tomatoes, mushrooms, spinach,  
onions, ham, sausage, bacon &  
cheddar

## *Dessert Display*

House made desserts & pastries  
including hot cross buns