



# GRAND EASTER BUFFET



## CHARCUTERIE AND CHEESE DISPLAY

With Pâtés, Sliced Meats, Sausages, Artisan Cheese,  
Served with Country Breads, Stone-Ground Mustards, and Chutneys

---

## SEAFOOD DISPLAY

House-Smoked Scottish Salmon, Gravlax, Beet-Cured Salmon, with Onion, Egg, Lemon, and Capers  
Shrimp Cocktail and Stone Crab Claws with Traditional Garniture

---

## SOUPS

Clam Chowder and Wild Mushroom Tomato Bisque

---

## SALADS

Gathered Artisan Baby Lettuce with Assorted Toppings and Vinaigrettes  
Shaved Brussels Sprouts with Maple Syrup Dressing, Cranberries, Apples and Parmesan  
Grilled Marinated Spring Asparagus with Asiago and Extra Virgin Olive Oil  
Baby Heirloom Tomatoes with Balsamic and Goat Cheese

---

## BREAKFAST STATION

Eggs as you like, Breakfast Potatoes, Bacon, and Sausage  
Waffles with Maple Syrup, Whipped Cream, and House Jam

---

## PASTA STATION

Lobster Risotto and Wild Mushroom Ravioli

---

## CARVED TO ORDER

Roasted Leg of Lamb with Rosemary-Garlic Jus  
Roast Prime Rib with Mini Rolls and Bordelaise Sauce  
Smoked Virginia Pit Ham with Stone-Ground Mustard and Pineapple Chutney

---

## AT THE BUFFET

Scottish Salmon with Spring Pea Tendrils and Meyer Lemon Butter  
Roasted Chicken Breast with Morel Mushroom Gravy  
Tri-Color Romanesco with Caramelized Cippolini Onion Confit  
Mashed Yukon Gold Potatoes with Boursin and Chives  
Roasted Asparagus with Hollandaise Sauce  
Butternut Squash with Apricot, Apples, and Quinoa

---

## DELUXE PASTRY DISPLAY