



# GRAND EASTER BUFFET



## CHARCUTERIE AND CHEESE DISPLAY

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

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## SEAFOOD DISPLAY

House-Smoked Scottish Salmon, Gravlax, Pepper-Cured Salmon Smoked Sable, with Onion, Egg, Lemon, and Capers  
Shrimp Cocktail and Traditional Garniture  
Oysters with Mignonette

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## SOUPS

Clam Chowder and Wild Mushroom Tomato Bisque

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## SALADS

Gathered Baby Greens with Assorted Toppings and Vinaigrettes  
Roasted Fennel and Saffron with Sun Dried Tomatoes  
Israeli Cous Cous with Dried Wisconsin Cherries and Basil Pistou  
Grilled Marinated Spring Asparagus with Asiago and Extra Virgin Hazelnut Oil  
Wild Mushroom Medley with Tarragon and Champagne Vinaigrette

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## CARVED TO ORDER

Rack of Spring Lamb Persillade  
  
Roast New York Strip Loin with Min-Rolls and Bordelaise Sauce  
  
Smoked Virginia Pit Ham with Stone-Ground Mustard and Pineapple Chutney

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## ACTION STATIONS

Morel Mushroom Risotto with English Peas and Candied Walnuts  
  
Fettuccini with Maine Lobster Ragout and Tarragon

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## AT THE BUFFET

Roast Halibut with Spring Pea Tendrils and Meyer Lemon butter  
Chicken Mole with Toasted Pumpkin Seeds  
Tri-color Romanesco with Caramelized Cippolini Onion Confit  
Mashed Yukon Gold Potatoes with Boursin and Chives  
Roasted Wildflower Honey Carrots  
Curried Potato and Tofu with Lentils  
Braised Beef Short Ribs with Roast Parsnips

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## DELUXE PASTRY DISPLAY