



GRAND EASTER BUFFET



CHARCUTERIE AND CHEESE DISPLAY

With Pâtés, Sliced Meats, Sausages, Artisan Cheese (GF)
Served with Country Breads, Stone-Ground Mustard, and Chutneys

CHILLED SEAFOOD DISPLAY

House-Smoked Scottish Salmon, Gravlax, Pepper-Cured Salmon and Smoked Sablefish (GF)
Shrimp Cocktail and Traditional Garniture (GF)
Oysters on the Half Shell with Mignonette Sauce (GF)

SOUPS

New England Clam Chowder
Tomato Basil (GF, V)

SALADS

Gathered Baby Greens with Assorted Toppings and Vinaigrettes (GF, V or V+)
Grilled Eggplant with Sun Dried Tomatoes and Basil (GF, V+)
Grilled Marinated Spring Asparagus with Asiago and Extra Virgin Hazelnut Oil (GF, V)
Wild Mushroom Medley with Tarragon and Champagne Vinaigrette (GF, V+)

PASTA AND RISOTTO STATION

Morel Mushroom Risotto with English Peas and Candied Walnuts (GF, V)
Fettuccine with Maine Lobster Ragout and Tarragon
Gluten-Free Pasta Available Upon Request

CARVED TO ORDER

Rack of Spring Lamb Persillade
Roast New York Strip Loin (GF)
Smoked Virginia Pit Ham with Stone-Ground Mustard and Pineapple Chutney (GF)

AT THE BUFFET

Roast King Salmon with Spring Pea Tendrils and Meyer Lemon Butter (GF)
Local Chicken Breast with Apple Cider Glaze (GF)
Tri-Color Romanesco with Caramelized Cipollini Onion Confit (GF, V)
Mashed Yukon Gold Potatoes with Boursin and Chives (GF, V)
Roasted Wildflower Honey Carrots (GF, V)
Curried Potato and Tofu with Lentils (GF, V+)
Braised Beef Short Ribs with Roast Parsnips (GF)

DELUXE PASTRY DISPLAY

Chocolate Specialties, Seasonal Fruit Tarts, Petit Fours, Tortes, Artisan Pastries, Gluten-Free and Vegan Desserts
Chef Dessert Action Station