

HAPPY EASTER

Lunch & Dinner

APPETIZER BUFFET

Classic Caesar

Crisp Baby Romaine Hearts, Garlic Croutons, Cracked Pepper, Parmigiana - Reggiano Creamy Caesar Dressing

Spring Vegetable & Tender Baby Arizona Mixed Greens

Cherry Tomatoes, Shaved Spring Vegetables, Toasted Sunflower Seeds Assorted Dressings

Grilled and Chilled Vegetable salad

Orzo Pasta, Herb Pesto

Charcuterie & Fromagerie

Assorted Cured Meats

Prosciutto, Genoa Salami, White Sausage, Spanish Chorizo Pickled & Roasted Spring Vegetables & Mustards

Assorted International and Domestic Cheeses

Cornucopia of Artisan Breads, Rolls and Crackers

Lemon Poached Shrimp

Lemon Poached Shrimp, Cocktail Sauce, Fresh Lemons & Limes

For the Sweet Tooth

Carrot Cake, Assorted Cup Cakes, Macarons and Assorted Petit Fours

Chef's Selection of Seasonal Mini Dessert

CHOICE OF ENTREE

Slow Roasted Prime Rib of Beef

Roasted Garlic Potato Puree, Roasted Asparagus, Red Wine Jus lie & Horseradish Cream

Smoked Pit Ham

Roasted Garlic Potato Puree, Charred Broccolini, Bourbon & Brown Sugar Glaze

Crispy Skin Rainbow Trout

Roasted Garlic Potato Puree, Cast Iron Creamed Spinach, Tarragon Butter

