



Easter Buffet

Sunday April 24th 2011

Seating's at 12:00pm, 12:30 and 2:30pm, 3:00pm

Chefs Signature Platters

Classic Fresh Mozzarella, Tomato and Fresh Basil, International Cheese Platter, Seasonal Fresh Cut Fruit Display, Fresh Cut Vegetable Crudités & Dips Served with Flat Breads and Cracker Assortment

Salads

*Baby Leaf Lettuce Mesculin Blend with a variety of Dressings and Caesar Salad
Tricolor Rotini Salad with feta, olives and sun dried tomato*

Chef's Carving Board

*Slow Roasted Turkey w/ Dried Cranberry Orange Sage Salsa
Molasses Glazed Roasted Pork Loin*

Gourmet Buffet Entrees

*Chicken Madeira sautéed in a light Madeira demi glace topped with melted fontina & bruschetta tomatoes
Grilled Chicken ala Vodka with portobello's tossed in a tomato-basil cream sauce with Asiago cheese
Four Cheese Stuffed Eggplant Rollatine
Hoisin Beef & Broccoli, Stuffed Shells Pesto Marinara
Chicken Fingers with Honey Mustard and Barbeque dips
Served With an Assortment of Artisan Dinner Rolls*

On the Side

*Herb Scented Olive Oil Roasted Potatoes, Waffle Fries
New England Vegetable Blend lightly kissed with Sweet Butter and Herbs*

Desserts

*Ice Cream Bar, Assorted Homemade cakes & pies
Chocolate Fountain with Driscoll Strawberries, Mars mallows Cookies and Pretzels
Soda, Coffee, Tea, Decaffeinated Coffee*

\$32.95 per person

Plus Tax & Service Charge

Children 6 to 12 \$17.00 Under 5 \$5.00

(An 18% Gratuity will be added to Parties of 8 or more)

Reservations Required* American Express, Visa & MasterCard Accepted

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