

Easter Menu 2018

Chef's Assorted Salads

Spring, Mesclun Mix, Romaine & Caesar with various toppings

Cold Seafood Station

Slightly Smoked Oysters on a Half Shell, drizzled with Chimichurri Sauce

Shrimp Cocktail

Whole Smoked Salmon

Deviled Egg Station

Build Your Own with various toppings

Prime Rib Carving Station

Tender Prime Rib, slow cooked for hours in our special herb & seasoning blend

Carved to order with house-made au jus and Horseradish Sauce

Salmon En Croute Carving Station

Slow Cooked Salmon in a Flaky Puff Pastry with Spinach, Fresh Herbs,

Garlic and Herb Cheese

Porchetta

Tender Pork Loin with a blend of Fresh Herbs, wrapped in Crispy Pork Belly sliced

& topped with Balsamic Marinated Tomatoes and Basil

Proscuitto Wrapped Monk Fish

The poor man's lobster wrapped in Proscuitto with Braised Kale

& Swiss Chard in a Light Curry & Lemon Buerre Blanc

Mediterranean Grilled Chicken

Marinated in a Greek-style Oregano and Olive Oil with Fresh Lemon

on a bed of Roasted Onion Jam topped with fried Sage and Thyme

Mashed Potatoes

Creamy and Buttery with Roasted Garlic

Moroccan-Style Raisin and Chick Pea Rice Tagine

Tomatoes, Parsley, Raisins, Chick Peas, Honey and Rice

in a blend of spices including Ras El Hanout

Roasted Cauliflower, Carrots and Broccoli

Tossed in Olive Oil, Herbs & Seasonings

Stuffed Red Peppers

Stuffed with Quinoa, Slivered Almonds, Caramelized Onion, Zucchini and Squash

Chef's Assorted Desserts

Assorted Mini Cakes, Mousses and Tarts

Adults - \$34.95 Seniors - \$30.95 Children - \$20.95 Children under 5 - Free