

Easter Buffet

11 AM and 2 PM

\$69++ Guest 13+ | \$55.20++ Members 13+

\$37.00++ Guests 6 - 12 | \$29.60++ Members 6-12 | 5 & Under Free

Omelets Station

Eggs Made to Order

Waffle Station

Fresh Strawberries Whipped Cream and Vermont Maple Syrup

Hot Buffet

Classic Eggs Benedict with Smithfield Ham and Hollandaise Sauce

Applewood Smoked Bacon and Sausage

Oven Roasted Potatoes with Holland Peppers

Poached Cod Fish with Lemon Zest and Caper Berries

Grilled Chicken Breast with Fresh Tarragon and Wild Mushrooms

Brussels sprouts with Sea Salt, Balsamic, Feta, and Italian Pancetta

Seafood Display

Chilled Colossal Shrimp Cocktail, Crab Claws, Oysters on the ½ Shell, and Seared Tuna Tartar,
Served with Fresh Lemon and a Kettle One Spiked Cocktail Sauce

Atlantic Smoked Salmon and Oyster display Caviar, Dill Blinis, Chopped Eggs, Onions and Capers

Carved to Order

Prime Rib of Beef with Fresh Horseradish and Rosemary Au Jus

Honey Glazed Turkey Breast with Cherry Relish and Sweet Potato Biscuits

Cold Buffet

Iceberg Wedge Salad with Pecans, Goat Cheese, and Sweet Cherries

Roasted Asparagus, Fresh Figs, and Raspberry Salad

Assorted Sliced Melons and Fresh Berries to include Star Fruits and Kiwis

Tri-Color Cheese Tortellini Salad with Sun-dried Tomatoes and Champagne Dressing

Smoked Salmon and Gravlox with Capers and Herb Cream Cheese

James River Oysters by the Half Shell with a Spiked Kettle One Cocktail Sauce

Imported International Cheese Display with Dried Fruits and Toasted Walnuts

Fresh Assorted Danish, Breakfast Breads, Croissants, Bagels and Apple Strudel