Easter Sunday Buffet, April 21, 2019, 11:00a to 6:00p
Adults $54.95, Children 10 and Under $19.95, Plus Tax and 20% Gratuity

Lamb Mannish Soup
Fresh Chive Garnish

Tropical Fruit
A Variety of Fresh Florida Fruit

Antipasto Platter
A Selection of Charcuterie from Around the World

Artisan Cheese Board
Elaborate Array of Domestic Artisan Cheeses

Smoked Fish and Seafood Salad Display
Smoked Fish with Accompaniments and Fresh Gulf Seafood Salad

Crisp Field Green Salad
A Selection of Fresh Vegetables and House-made Dressings

Egg and Omelet Station, Served 11am-3pm
Free-range Eggs Prepared to Order, Omelets with Your Choice of Ingredients

Pasta Station, Served 3pm-6pm
Penne Pasta and Tri-Color Cheese Tortellini, Classic Alfredo and Marinara Sauces

Traditional Breakfast Selections
Pancakes, Waffles, Applewood Smoked Bacon, Sausage Links

Raw Bar Selection
Little-Neck Clams, Mussels, Fresh Oysters, King Crab Legs, Chilled Steamed Shrimp

Honey Smoked Ham Steak
Bone-in Cut, Cherry Raisin-Myers Rum Glaze

Carved Prime Rib of Beef
Horseradish Cream, Veal Jus Lie

Butter Poached Salmon Filet
Key Lime Beurre Blanc

Carved Roasted Leg of Lamb
Rosemary-Mint Jus Lie

Baked Tortellacci
Pomodoro Sauce, Mozzarella, Parmigiano-Reggiano

Herb Roasted Red Bliss Potatoes
Olive Oil, Rosemary, Thyme, Fresh Basil

Baby Vegetables
Chef’s Selection of Seasonal Baby Vegetables Seasoned to Perfection

Assorted Artisan Rolls

Desserts
Assorted Cakes, Pies and Mini Desserts