



Hunters' Tavern Presents

# Easter Sunday Buffet

## SOUPS & SALADS

Corn Chowder | Maryland Crab Soup

Red Acres Shore Salad

watermelon, blackberries, creamy blue cheese, candy pecans, blackberry vinaigrette

Baby Bibb Wedge Salad

applewood smoked bacon, tomatoes, grilled corn, hard-boiled egg, tidewater ranch dressing

Spring Pasta Salad

fusilli pasta, peas, roasted tomato, asparagus, red onion, scallions

Caprese Salad

heirloom tomatoes, mozzarella, basil, balsamic glaze

## ACCOMPANIMENTS

CHARCUTERIE | assorted hard meats, prosciutto, three bean salad, olives, cornichons, crostini, coarse mustard, local honey, fruit preserves, assorted artisanal crackers

LOCAL & INTERNATIONAL CHEESE DISPLAY | infused honey, dried fruit, toasted nuts and artisan breads

Colossal Pickled Shrimp Cocktail | Smoked Salmon Deviled Eggs

## MAINS

Omelet Station Prepared to Order By Chef | farm fresh eggs, egg whites, roasted mushrooms, applewood bacon, marinated tomatoes, caramelized onions, goat cheese, cheddar cheese, virginia ham

Waffles | Bacon & Maple Sausage | Assorted Fresh Fruit

Prime Rib Carving Station | Porchetta with Pineapple Sauce

Lemon Gremolata Roasted Scottish Salmon | Eastern Shore Macaroni & Cheese

Herb Roasted Red Bliss Potatoes | Honey Roasted Root Vegetables | Spring Vegetable Medley

## DESSERT

Chef Inspired Seasonal Desserts

**SUNDAY, APRIL 20TH | 11 AM - 3 PM**

**\$70 Adults | \$25.95 12 & Under | FREE 5 & Under**  
**Reserve By Calling 410.822.4034**