



EASTER SUNDAY GRAND BUFFET

Sunday, April 9, 2023

Soup & Salads

CHEESAPEAKE GUMBO CREAM ASPARAGUS

RED ACRES CRUNCH SALAD

FRESH BERRIES, CASHEWS, GOAT CHEESE, RASPBERRY VINAIGRETTE

BABY BIBB WEDGE SALAD

APPLEWOOD BACON, CRUMBLER GORGONZOLA, TOMATOES, HARD BOILED EGG, TIDEWATER RANCH DRESSING

MARINATED MUSHROOMS & ASPARAGUS

WITH LEEKS AND SPRING VEGETABLES

Accompaniments

CHARCUTERIE

ASSORTED HARD MEATS, PROSCIUTTO, THREE BEAN SALAD, CAPER BERRIES, OLIVES, CORNICHONS, CROSTINI, COARSE MUSTARD, LOCAL HONEY, LINGONBERRY JAM, ASSORTED ARTISANAL CRACKERS

LOCAL & INTERNATIONAL CHEESE DISPLAY

ACCOMPANIED WITH INFUSED HONEY, DRIED FRUIT, ASSORTED TOASTED NUTS AND RUSTIC ARTISAN BREADS

BLACKENED TUNA

WITH DAIKON SLAW AND ACCOMPANIMENTS

COLOSSAL PICKLED SHRIMP COCKTAIL

WITH A TROPICAL DIPPING SAUCE

Easter Mains

OMELET STATION, PREPARED TO ORDER BY OUR CHEF

FARM FRESH EGGS, EGG WHITES, ROASTED MUSHROOMS, APPLEWOOD BACON, MARINATED TOMATOES, CARAMELIZED ONIONS, GOAT CHEESE, CHEDDAR CHEESE, VIRGINIA HAM

WAFFLE STATION, MAPLE SAUSAGE

OVEN ROASTED PRIME RIB, AU JUS

ROASTED LEG OF LAMB, WITH MINT

ROASTED SCOTTISH SALMON, RAGOUT OF WILD MUSHROOMS & ASPARAGUS

HERB ROASTED RED BLISS POTATOES

ROASTED BABY CARROTS & SPRING PEAS

EASTERN SHORE MACARONI & CHEESE

ASSORTED FRESH FRUIT

CHEF'S INSPIRED SEASONAL DESSERTS WITH FRENCH ROAST COFFEE STATION



\$25.95 CHILDREN 12 & UNDER | *\$60* PER PERSON
Free CHILDREN 5 & UNDER