



Hunters' Tavern Presents

Easter Sunday Buffet

SOUPS & SALADS

Lemon Orzo Chicken Soup | Broccoli Cheddar Soup

Red Acres Shore Salad

strawberries, 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

CHARGUTERIE & CHEESE DISPLAY | assorted hard meats, prosciutto, cucumber salad, olives, cornichons, crostini, coarse mustard, local honey, fruit preserves, assorted artisanal crackers, dried fruit, toasted nuts and artisan breads

Colossal Chilled Shrimp Cocktail | Chilled Chesapeake Crab Dip

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 | Honey Ham with Chef's Choice of Accompaniments

Lemon Gremolata Roasted Scottish Salmon | Eastern Shore Macaroni & Cheese

Herb Roasted Red Bliss Potatoes | Honey Roasted Brussels Sprouts | Spring Vegetable Medley

DESSERT

Chef Inspired Seasonal Desserts

SUNDAY, APRIL 5TH | 11 AM - 3 PM

\$70 Adults | \$25.95 12 & Under | FREE 5 & Under

Reserve By Calling 410.822.4034