



EASTER SUNDAY GRAND BUFFET

Sunday, April 17, 2022

Soup & Salads

CHESAPEAKE GUMBO CREAM ASPARAGUS

RED ACRES CRUNCH SALAD
FRESH BERRIES, CASHEWS, BABY BLEU CHEESE, RASPBERRY VINAIGRETTE

BABY BIBB WEDGE SALAD
APPLEWOOD BACON, CRUMBLD 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

CHEF'S INSPIRED SEASONAL DESSERTS WITH FRENCH ROAST COFFEE STATION



\$55.95 PER PERSON
\$25.95 CHILDREN 12 & UNDER | *Free* CHILDREN 5 & UNDER

GF - GLUTEN FREE | G - GLUTEN FREE OPTION