

Knoxie's Table Presents

# BRUNCH BUFFET STARTERS

Hot Cross Buns | Seasonal Sliced Fruit | Mini Muffins & Biscuits Yogurt Parfait | Shrimp Cocktail | Bagels & Lox

#### **STATIONS**

Roasted Vegetable Strata | Brioche Cinnamon French Toast Omelets Made-to-Order | Country Sausage Gravy

## SOUP N SALAD

Chopped Cobb Salad | Carrot Salad | Chilled & Grilled Asparagus Vegetable Crab Soup | Cream of Asparagus

#### SIDES

Herb & Garlic Fingerling Potatoes | Wild Rice Pilaf Haricot Vert with Shallots

## MAINS

Flounder with Lobster Sauce | Carved Prime Rib with Au Jus Pesto Chicken with Roasted Tomatoes & Caramelized Fennel Hand Carved Glazed Ham with Pineapple & Cherry Chutney

### DESSERTS

SCRATCH MADE PIES Chocolate Peanut Butter | Key Lime | Coconut Cream CAKES & MORE

Traditional & Lemon Smith Island Cakes | Carrot Cake Cupcakes



\$60 Adults | \$28 For Children 6-12 | Free Under 5 sunday, April 20th | seatings at 10:00 am, 12:30 pm & 3:00 pm call knoxie's table for reservations at 443.249.5777

