

Trapp Family Lodge

Easter Buffet Menu 2023

Fresh Sliced and Whole Fruit

Cheese and Meat Charcuterie with Assorted Crackers, Crostini, Dips and Mustards

House Cured Maple and Dill Salmon Gravlax Assorted Bagels and Flavored Cream Cheese

Hard Boiled Deviled Eggs with Assorted Caviars and Smoked Salmon

Salads

Iceberg Lettuce Wedge with Bacon Lardons, Crumbled Blue Cheese, Diced Tomatoes and House Buttermilk Ranch

Tossed Green Salad with Mixed Greens, Tomatoes, Cucumber, Red Onion, Shredded Carrots and Roasted Tomato Vinaigrette

Crispy Fried Brussels Sprouts with a Maple Drizzle and Crumbled Blue Cheese

Soups

Asparagus and Stilton Cheese Soup

Vegetarian Minestrone

Carving Stations & Action Station

Carved Maple Brown Sugar Glazed Ham with a Pineapple Bourbon Pan Jus

Roasted Horseradish Crusted Prime Rib with Au Jus

Chef Made Omelets with Choice of Fillings, Shredded Vermont Cheddar, Diced Tomatoes, Sliced Scallions, Mushrooms, Diced Ham and Diced Peppers

Entrees

Trapp Bakery Chocolate Chip Banana Bread French Toast with Caramelized Bananas and Vanilla Maple Syrup

Lobster Eggs Benedict House Made English Muffin, Lobster Claw, Prosciutto Crisp, Poached Egg and Choron Sauce

Pan Seared Halibut Filet with Roasted Red Pepper Sauce, Basil Coulis and Grilled Asparagus

Chicken Thigh Saltimbocca Roasted Chicken Thigh, Prosciutto Ham and Fresh Sage in a Rich Demi-Glace

Vegan Vegetable Quiche

Cheesy Home Fried Potatoes

Bacon and Sausage Links

Adults - \$75 & Children - \$25