

# EASTER BUFFET

## Appetizers

Fresh Sliced & Whole Fruit

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

House Cured Maple & Dill Salmon Gravlax with Assorted Bagels & Flavored Cream Cheese

Hard Boiled Deviled Eggs with Assorted Caviars & Smoked Salmon

## Salads

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

Tossed Green Salad with Tomatoes, Cucumbers, Red Onions, Shredded Carrots & Roasted Tomato Vinaigrette

Strawberry Arugula Salad with Feta Cheese & Herb Vinaigrette

## Soups

Asparagus & Stilton Cheese Soup

Vegetarian Minestrone

## Action & Carving Stations

Chef Made Omelets with Choice of Fillings: Shredded Vermont Cheddar, Diced Tomatoes, Sliced Scallions,

Mushrooms, Diced Ham & Diced Peppers

Maple Brown Sugar Glazed Ham with Pineapple Bourbon Pan Jus

Roasted Horseradish Crusted Prime Rib with Au Jus

## Mains

Trapp Family Lodge Bakery Chocolate Chip Banana Bread French Toast with Caramelized Bananas & Vanilla Maple Syrup

Eggs Benedict with Smoked Wagyu Brisket, Poached Eggs, English Muffin & Hollandaise Sauce

Fresh Herb Panko Crusted Halibut Filet with Lemon Butter Sauce & Grilled Broccolini

Chicken Thigh Saltimbocca with Prosciutto Ham & Fresh Sage in a Rich Demi Glace

Lammeintopf with Carrots, Celery, Onions & Potatoes in a Rich Lamb Demi

Vegetarian Grilled Portobello with Vegetarian Sausage Stuffing in a Roasted Tomato & Red Pepper Sauce

Cheesy Home Fry Potatoes

Bacon & Link Sausages

## Desserts

Assorted Macaroons, Assorted Friandises, Petite Lemon Raspberry Cakes, Chocolate Dipped Strawberries

\$75 per adult | \$25 per child (4-12)

10:00am - 3:00pm by Reservation

*Tax & service fee not included*