

SUNDAY, MAY 12TH, 2024

SALADS

Roasted Roots & Fruits Beets, Apples, Honey Goat Cheese

Local Greens with Seasonal Toppings

Smoked Salmon Platter

Fresh Fruit Salad

SEAFOOD DISPLAY

Poached Shrimp ~ Steamed Mussels

MEATS & CHEESES

Assortment of Imported Cured Meats, Local Cheeses Pickled Vegetables, & Dried Fruits

Assorted Breads and Crackers

BREAKFAST MAINS

Bagels & Pastries

Jams and Cream Cheese

Waffles Berries & Whipped Cream

Scrambled Eggs Cheddar Cheese and Chives

Challah French Toast Fresh Berries & Warm Maple Syrup

Roasted Breakfast Potatoes

Applewood Smoked Bacon & Sausage

Granola Parfait

OMELETTE STATION

Bacon, Ham, Tomato, Mushrooms, Choice of fillings:

Spinach, Onions

Swiss, Cheddar, American Choice of cheeses:

ENTRÉES

Slow Roasted Prime Rib

Horseradish Cream

Chicken Roulade Creamed Spinach, Ham

Herb Crusted Salmon

Veal Bolognese

Rigatoni Pasta

Citrus Sauce

Dinner Rolls & Sweet Butters | Cheddar Biscuits & Sausage Gravy

DESSERTS

Honey Roasted Truffle Carrots | Creamy Mashed Potatoes

Assorted Sweets & Treats Blackberry Lavender Cheesecake Chocolate Cherry Cake

Raspberry Mousse Lemon Tartlet Cookies



