



EASTER BUFFET

SUNDAY, March 23, 2008

11:00 am – 4:00 pm



Starters

**Farmers Easter Green Salad:*

Gourmet greens with strawberries, julienne carrots, & bleu cheese crumbles

**Fresh Spinach Salad:*

Baby spinach, plump ripe tomatoes with condiments & dressing

**Fresh fruit & Vegetable Crudités:*

An array of fresh fruit and cheese with a variety of dipping sauces

**Chilled Jumbo Shrimp:*

Fresh jumbo shrimp accompanied with a trio of Chef Scott's Special Sauces

**Brandied Carrot Salad:*

Served with fresh mint and candied Pecans

**Buffalo Mozzarella Caprese:*

Ripe tomatoes, Buffalo Mozzarella, Basil, & Extra Virgin Olive Oil

**Southern Style Potato Salad*

**Ambrosia Salad*

**Cheese Crudités:*

Assorted Domestic and Imported cheese display

Meats & Carved Items

**Lamb:*

Marinated and Served with Mint Jelly

**N.Y. Strip:*

Roasted with Stone Ground Mustard Sauce

**Ham:*

Succulent Virginia Baked Ham

**Turkey*

Whole Roasted Turkey with the Chef's favorite herbs & spices

**Chicken:*

Our famous Chicken Asiago

**Salmon:*

Herb Crusted Salmon served with Cheddar grits & Key Lime Beurre Blanc

**London Broil:*

Marinated & served in a Marsala wine mushroom sauce

**Penne Pasta:*

Served with shrimp in a Carbonara sauce

**Pork Loin:*

Slow roasted and served with Pancetta

Sides

**Rice Pilaf:*

Almond rice pilaf flavored with cranberry confetti

**Mashed Potatoes:*

Red skin potatoes with a hint of basil

**Vegetables:*

Variety of sautéed farm fresh vegetables

**Green Beans:*

Served Almondine

Save Room For Our Famous Dessert Buffet!!

\$27.95 Plus tax & gratuity, per person

Senior 59+ \$24.95 Plus tax & gratuity, per person

Children under 5-12 - \$10.95 plus tax & gratuity