## **Easter Brunch Buffet:**

# 11:00am-6:00pm

Adults: \$60 Children (ages 5 to 12): \$25

Antipasto & Charcuterie

#### **Smoked Salmon Crostinis**

Chive cream cheese, smoked salmon, fried capers, micro celery

#### Soup

#### Carrot, Curry & Coconut

Crème fraiche

#### Salads:

#### Blue Cheese Panzanella

Heirloom tomato and bread salad with Maytag blue cheese, candied walnuts, port raisins & basil vinaigrette.

#### Fennel & Spinach

Marcona almonds, Grana Padano parmesan, mandarin oranges, dried cranberries & sherry vinaigrette.

#### **Breakfast Station**

(served until 3:00pm)

**Quiche Florentine** 

Chicken & Waffles

with citrus maple grav

# Colonial Inn Home Fried Potatoes

Crispy Bacon & Sausage

#### **Lunch Station**

(served after 35m)

#### Ricotta Cheese Stuffed Cannelloni

Fresh marinara and mozzarella

#### **Braised Short Ribs**

Mushroom ragou

#### **Cold Seafood Station:**

Shrimp cocktail, smoked mussels, oysters on the half shell, crab clans cocktail sauce, hoovash miononette

#### **Chef's Selection of Cheeses**

Domestic and international cheeses with accompaniment

# Carving Station Prime Rib

Bordelaise sauce & horseradish sour cream

#### **Roasted Lamb**

Mint and truffle demi

## Crackling Glazed Ham

Cherry sauce

# Entrees:

**Broiled Swordfish** 

Red pepper harissa, julienne carrots 🖒 sweet peas

Thai Seafood Stew

Shrimp, mussels, scallops, calamari & salmon with Thai curry sauce

Chicken Saltimbocca

Basil pesto cream sauce

### Yukon Mashed Potatoes Baby Carrots and Broccolini

#### Assorted Breads & Pastries

Sticky buns, banana bread, mini bagels, mini croissants, mini multins

#### **Desserts**

Chef's selection of fresh desserts