

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 fraîche

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 gravy

Colonial Inn Home Fried Potatoes

Crispy Bacon & Sausage

Lunch Station

(served after 3pm)

Ricotta Cheese Stuffed Cannelloni

Fresh marinara and mozzarella

Braised Short Ribs

Mushroom ragout

Cold Seafood Station

Shrimp cocktail, smoked mussels, oysters on the half shell, crab claws, cocktail sauce, hogwash mignonette

Chef's Selection of Cheeses

Domestic and international cheeses with accompaniments

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 muffins

Desserts

Chef's selection of fresh desserts