

1716  
CONCORD'S  
COLONIAL  
Inn



## EASTER BRUNCH BUFFET

Sunday March 31<sup>st</sup>, 2024

Seatings from 10:30am-5:30pm

Reservations are Required

Adults \$60 Children \$25 (Ages 4-12)  
plus tax and gratuity

For reservations call Anthony Scott 978-341-8202

### BREAKFAST ITEMS

**Scrambled Eggs GF**

**Chef Attended Waffle Station!**

**Crispy Bacon & Breakfast Sausage GF**

**Crispy Home Fried Potatoes GF**

**Sweet Breads**

Muffins, Croissants, Cinnamon Rolls

**Fresh Fruit Display GF**

### SOUP

**Split Pea & Ham GF**

### SALADS

**Spring Mixed Greens Salad GF**

radishes, strawberries, blueberries, mandarin oranges,  
cranberry cheese, raspberry vinaigrette

**Baby Kale & Arugula GF**

cherry tomatoes, radicchio, fennel, fresh mozzarella  
cheese, dijon lemon vinaigrette

### CHEESE & CHARCUTERIE PLATTER

Artisanal Cheeses, Cured Meats, Mixed Olives,  
House-Made Jam, Assorted Crackers

### SEAFOOD BAR

**Shrimp Cocktail GF**  
lemons & cocktail sauce

### CARVING STATION

**Roasted Prime Rib GF**  
au-Jus & horseradish cream sauce

**Rack of Lamb GF**  
mint jelly

### ENTREES

**Broiled Salmon GF**  
lime-cilantro and coconut cream broth

**Herb Roasted Lemon Chicken GF**  
white wine, garlic, onions, roasted corn and bell peppers

**Spinach and Cheese Ravioli**  
mushroom medley, romano cheese, sage cream sauce

### SIDES

**Steamed Vegetable Medley GF**

**Garlic Mashed Potatoes GF**

### DESSERTS

An Array of Chefs Choice Desserts  
mini pastries, pies, cakes and more!



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies.