

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

**New England Chowder GF**

### SALADS

**Spring Mixed Greens Salad GF**

*radishes, strawberries, blueberries, mandarin oranges,  
feta 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*

**Cape Cod Oysters on the Half Shell GF**

*pink peppercorn mignonette*

### CARVING STATION

**Roasted Prime Rib GF**

*au-Jus & horseradish cream sauce*

**Rack of Lamb GF**

*mint jelly*

### ENTREES

**Broiled Swordfish GF**

*lobster newberg sauce*

**Herb Roasted Chicken GF**

*dijon lemon jus*

**Spinach and Cheese Ravioli**

*mushroom medley, romano cheese, sage cream sauce*

### SIDES

**Roasted Spring Vegetables 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.