



Easter Brunch Buffet

SUNDAY, APRIL 16TH • 11AM TO 3PM

Adults: \$49.00 / Children (12 & under): \$29.00

SELECTION OF ARTISAN BREADS

APPETIZERS & SALADS

SPINACH MUSHROOM QUICHE

TYBEE ISLAND (GEORGIA) SHRIMP COCKTAIL

BEEF TRIO SALAD WITH LOCAL CALYROAD GOAT CHEESE

RAINBOW SWISS CHARD SALAD walnut, onion, carrots, sunflower seed, sweet herb vinaigrette

CARVING STATION

ROSEMARY & GARLIC ROASTED LAMB apple mint chutney, rosemary & sage pan jus

OVEN ROASTED SALMON FILLET mustard dill sauce, georgia honey glaze

AROMATIC HERB "RIVERVIEW FARMS (GEORGIA)" PORK peach glaze

SIDES

ROASTED GARLIC MASHED POTATOES

BAKED ASPARAGUS with parmesan cheese

BRAISED COLLARD GREENS

ASSORTED DESSERTS

PETIT FOURS • MINI CANNOLIS

KEY LIME TARTS • CHOCOLATE CAKE POPS

MINI CHOCOLATE GANACHE

ASSORTED EASTER CANDIES

(for kids of all ages!)

WE WILL PREPARE YOUR FOOD AS REQUESTED, HOWEVER BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.