



EASTER BUFFET APRIL 9TH, 2023

\$75 per Adult

\$38 per Child (10 & Under)

SALADS & STARTERS

Assorted Baked Rolls
Deviled Eggs Assortment
Shrimp & Crab Pasta Salad
Smoked Seafood Platter
Domestic Cheese Board
Caesar and Field Green Salad
Fruit Assortment
Marinated Caprese Salad

BRUNCH

Scrambled Eggs
Home Fried Potatoes
Maple Sausage
Applewood Smoked Bacon
French Toast

MADE TO ORDER CHEF PREPARED OMELETS

SIDES

Roasted Spring Vegetables
Saffron Rice Pilaf & Spring Peas
Yukon Gold Mashed Potatoes
with Chive Butter
Bacon Braised Southern
Collard Greens



FRESHLY CARVED MEATS

Herb Encrusted Leg of Lamb
with Mint Chimichurri

Prime Rib of Beef
with Horseradish Sauce

Virginia Smoked Ham

MAIN ITEMS

Smoked Gouda Cheese
Grits & Buttered Lobster

Shrimp & Scallop Macaroni & Cheese

P.E.I. Mussels with Pesto
Butter & Blistered Tomatoes

Old Bay Roasted Chicken
with Hot Honey Butter

Spiced Roasted Salmon with
Crab and Charred Corn Fondue



FRESHLY SHUCKED RAW BAR

Peel & Eat Shrimp
Shucked Local Oysters

DESSERT BAR

Assortment of Cakes,
Crème Brulee, Brownies,
Cookies, Macaroons, Cheesecakes,
Bread Pudding & More

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**Complimentary Champagne, Mimosas, Bellinis, Signature
Red Sangria, Sodas, Iced Tea, Coffee, Hot Tea & Juices**
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10am-6pm, 1½ Hour Time Limit

Credit Card Required. Baltimore City Parking \$10 Flat Fee