EASTER DAY BUFFET MENU

BREAKFAST ITEMS

MADE-TO-ORDER EGG STATION

Whole egg, egg white accompanied by cheddar cheese, swiss cheese, bacon, ham, spinach, mushrooms, onions, peppers, tomatoes, baby shrimp, artichokes

Brie and sausage breakfast casserole

Buttered grits with white cheddar

Crispy hickory bacon, turkey bacon, 4 pepper chicken sausage and country sausage links

Gourmet breakfast breads, butter croissants, and assorted mini muffins

Fresh cut pineapple, melons and berries

SALAD STATION

Hand tossed Arugula, pickled watermelon, candied yellow beets with a yellow tomato crouton and smoked tomato vinaigrette

Southwestern chopped salad tossed to order with crisp lettuce, black beans, corn, tomatoes, and cilantro-lime grilled chicken

Prosciutto and melon salad with yuzu-basil syrup Chilled cocktail shrimp with lemon-lime cocktail sauce

DISPLAY TRAYS

Artisanal cheese display with fruit pastes and assorted crackers

Stuffed egg array: traditional deviled, creamy curry, BLT

Spring Crudité display with roasted red pepper hummus, pesto ranch, and lemon aioli

Oysters on the half shell with mignonette

Smoked Scottish Salmon with Caper-tomato cream cheese, Chive and Walnut Cream Cheese. Served with small bagels.



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ACTION STATION

Chicken Amartriciana with a tomato and mushroom sauce and parmesan risotto

Pan seared beef medallions with a cabernet reduction and asparagus polenta cakes

Shrimp and Crab Cakes with a brown butter sauce on a bed of creamed spinach

CARVERY ITEMS

Herb roasted leg of lamb stuffed with sundried tomatoes, feta, and fresh herbs; served with red wine and mint gastrique and natural jus

Maple and mustard glazed ham with peach butter

Garlic-studded roasted round of Angus beef with horseradish cream and legacy steak sauce

HOT BUFFET

Grandma Williams' sweet potato soufflé
Whipped Yukon potatoes with cottage cheese and basil
Roasted beets, carrots and sweet onions
Braised Brussel sprouts with onions and smoked Tasso
Display of artisan breads and rolls

KID'S CORNER

Chicken Fingers

Mac and Cheese

Mustard Green Beans

Donkey Tails

Potato Tots



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DESSERTS

Chocolate fountain with sour cream pound cake, marshmallows and cut fruit Assorted Cupcakes: red velvet, chocolate, cookies and cream, and strawberry

White chocolate raspberry crème brulee

Southern Buttermilk Pie

Bourbon pecan tarts

Miniature eclairs and cream puffs

Italian Cream Cake

Assorted bars and cookies

Decorate your own Easter egg with assorted frostings and decorations to make your own Easter egg cake

Port Braised berries over a brown sugar biscuits with vanilla gelato

