

EASTER

CARVING STATION

local sanders honey mustard-rubbed ham, organic thyme gravy

OMELET & WAFFLE STATION

chef-made omelets, selection of your favorite toppings
golden belgian waffles, local maple syrup, fruit sauces, whipped cream

GARDE MANGER

salad bar with crisp greens, fresh vegetables, & homemade dressings
house-baked ciabatta rolls, traverse cherry butter
fresh fruit & berry display
vegetable crudite & hummus
brie en croute with fig jam

ENTRÉES

cherry lacquered blackened chicken, pineapple herbsaint chutney
seared salmon, truffle butter crumb crust, lemon beurre blanc
wild mushroom & charred onion parmesan quiche
smoked bacon & sausage links
organic brown rice & farro pilaf
fresh herb & vintage cheddar au gratin potatoes
roasted julienne vegetables

DESSERT STATION

salted belgian chocolate & raspberry mousse, fresh berries
miniature lemon panna cotta, raspberry whipped cream
assorted homemade cupcakes
fresh berry tarts
blueberry peach crisp, whipped cream
assorted mini cheesecakes

KID'S BUFFET

no-crust peanut butter & jelly triangles
house-made cavatappi & cheese
applesauce, baby carrots & ranch dipping sauce
chicken strips & tater tots
cookies & rice crispie treats

Adults \$28.95 • Seniors \$24.95 • Kids 7-12 \$14.95 • Kids 6 & under \$8.95

Serving from 11am to 4pm in the Crystal Center
Reservations required, 888.581.9891