

EASTER 2018

Gourmet Salad Station

Broccoli & Cranberry Salad,
Oriental Beef & Vegetable Salad,
Demshar's Seafood Salad,
Chicken Walnut Salad,
Caesar Salad with Shaved Parmesan & Garlic Herb Croutons.

Soup

Strawberry Soup

Antipasto

Italian Sausage,
Domestic Cheeses,
Roasted Vegetables,
Assorted Breads.

Seafood Bar

Whole House Smoked Salmon, Cold Smoked Rainbow Trout,
Salmon Gravlax with Shallot Dill, Capers, Red Onion & Eggs,
Peel & Eat Shrimp with Cocktail Sauce & Lemons,
Steamed Clams & Black Mussels in White Wine Garlic Butter Sauce.

Bountiful Breakfast

Fresh Fruits, Yogurts, Pastries, Croissants, Muffins, Full Omelet Station,
Waffle Station with Berries & Warm Maple Syrup, Corned Beef Hash, Eggs Benedict, Sausages, Applewood
Smoked Bacon, Southern Biscuits & Sausage Gravy, Stone Ground Grits.

Chef's Carving Station

Slow Roasted Prime Rib.
Au Jus, Horseradish & Creamy Horseradish Sauce,
Honey Glazed Ham with Pineapple Sauce.

Entrees

Chicken Marsala,
Baked Parmesan Tilapia with Tomato Jam,
Brown Sugar Garlic Port Loin.

Sides

Pesto Rice with Tomatoes,
Whipped Red Bliss Potatoes,
Honey Glazed Carrots,
Medley of Fresh Vegetables.

Dessert

Demshar's Bread Pudding & Bourbon Sauce,
Bananas Foster,
Ice Cream Sundae Station,
Red Velvet Cake,
Chocolate Cake,
Orange Creamsicle Cake,
Carrot Cake.

\$39.00 plus Tax & Service Charge

Menu Subject to change

