

May 12, 2024 | 10AM-5PM

GARDE MANGER TABLE

SEAFOOD DISPLAY Shrimp Cocktail Display Sliced Fruit Display, Devilled Eggs

SALADS TO INCLUDE

Bruschetta Pasta Salad Orecchiette, Fresh Basil, Roasted Tomatoes, Parmesan Cheese, Red Onion

Nicoise Salad Hard Boiled Egg, Green Beans, New Potatoes, White Beans, Grape Tomato, Red Onion, Cucumber, Artichoke, Capers

Trio of Fruit Fluffs Strawberry, Blueberry & Peach

Iceberg Salad Cucumber, Tomato, Spun Beets, Carrots & Assorted Dressings

FULL SERVICE OMELET STATION Omelets made to order with an assortment of Accoutrements

CARVING STATION Butter Roasted Turkey Rosemary, Thyme, Sage Roasted Garlic Jus Smashed New Potatoes

POACHED EGG, SAUSAGE HASH Kielbasa, Fried Potatoes, Trio of Bell Peppers, Caramelized Onions

CRUMBLED BEEF FRITTATA AFFOGATO Scrambled Egg, Button Mushrooms, Spinach, Marinara, Mozzarella

KIDS TABLE

French Toast Sticks
with maple syrup
Pancake Sliders
Sausage, Over Hard Egg & Cheddar Cheese

CHICKEN PARMESAN

Parmesan Panko Crusted Chicken Breast, Linguine with Roasted Tomatoes, Parmesan Cheese & Micro Basil

ROASTED CIPPOLINI TORTA Pastry Crust, Anchovy, Caramelized Onions, Parmesan Cheese, Arugula, Extra Virgin Olive Oil

HERB ROASTED RAINBOW CARROTS Rosemary & Thyme

> TOMATO-BASIL TILAPIA **Grape Tomato Relish**

APPLEWOOD SMOKED BACON

PASTRY TABLE
Pastry Chefs Selection of Cakes,
Pies, Assorted Sweets & Chocolate Fountain

Adults \$44.95 | Children 6-10 \$22.95 | Children 5 & younger free Reservation line: (989) 775-5332