



# Easter Dinner Buffet

*Served in our Gold Ballroom and  
Brandywine Room,  
From 3:00pm-8:00pm*

## Hors D' Oeuvres

Domestic and Imported Cheeses and Crackers, Fresh Crudité and Dips

## Appetizer and Salads

Sliced Fresh Fruit Display with Yogurt Dip, International Cheese Display with Crackers & Mustard Dip  
North American Smoked Salmon, Peel n' Eat Shrimp with Cocktail Sauce, Poached Salmon with cucumber Dill Green Mustard Sauce, Cured Fresh Salmon & Ahi Tuna Loins, Tossed Mesclun Salad with (2) Dressings- Chef's Choice, Classic Caesar Salad, Kennett Square Mushroom Salad, Bowtie Pasta Salad, Three Bean Salad, Oriental Chicken Salad, Tortellini & Tuna Salad, Pickled Beets & Cucumber & Onion Salad, Classic Cole Slaw

## Antipasto

A Gourmet Selection of Prosciutto Ham, Capicola, Sopressetta, Genoa Salami, Noccachini, Asiago and Gorgonzola Cheeses, Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables with Balsamic Vinaigrette, Ripe and Green Olives, Pepperchini, and Assorted Breads

## Soup Station

Cream of Mushroom & Snapper Soup, Assorted Breads & Dinner Rolls with Whipped Butter

## Entrees

**Roasted Leg of Lamb** with *Lamb Demi Glaze* "Sliced by Our Chef"

**Roast Turkey Breast** with *Veloute Sauce* "Sliced by Our Chef"

**Roast Prime Rib of Beef** in *Natural Sauces* "Sliced by Our Chef"

## Chicken Piccante

*Sautéed Chicken Breast, Sautéed with Butter, Garlic, White Wine, Sundried Tomatoes, Capers, Mushrooms and Lemon Juice*

**Fried Crab Cakes "House Specialty"** ~ Jumbo Lump Crab Cakes Made with Our World Famous Original Recipe

**Virginia Baked Ham** ~ *With Pineapple Ham Glaze*

## Flounder Washington

*Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial and Asparagus Spears, Drizzled with Lemon Butter*

**Seafood Newburg** ~ *Clams, Shrimp, Scallops and Lump Crabmeat, Served in a Sherry Béchamel Sauce*

*Sides ~ Garlic Mashed Potatoes, Rice Pilaf, Vegetable Medley*

## "Action Station"

### Pasta Al Minuto Station

Cheese Tortellini, Tri-Colored Bowtie and Penne Pastas Tossed to Order with Choice of Roasted Garlic Alfredo with Baby Shrimp, or Classic Pomodoro Sauce, Dusted with Asiago and Locatelli Cheeses, Served with Garlic Bread Sticks, Focaccia or French Bread

## Dessert Bar

### Assortment of Cakes & Pies Featuring:

Chocolate Marble Cheese Cake, Dark Side of the Moon Cake, Snicker Chocolate Truffle Cake,  
Triple Chocolate Mousse Cake, New York Style Cheese Cake, Oreo Monster Mousse Cake, Tiramisu  
Chocolate Mousse, Homemade Rice Pudding and Fresh Baked Cookies

### Waffles and Ice Cream

Fresh Made Waffles, Served with Vanilla Ice Cream, Whipped Cream and Powdered Sugar

### Bananas Foster Flambé Station

Sliced Bananas, Sugar, Ground Cinnamon and Rum Served over Vanilla Ice Cream

### Chef's Choice of Hot Cobbler

### Gourmet Chocolate Fountain

"Ultimate Chocolate Experience" ~ Featuring White or Dark Chocolate ~ Dipped Items Included:  
Strawberries, Pineapple, Melon & Bananas, Pretzel Rods, Potato Chips, marshmallows, Caramel Squares, Graham Crackers, Rice Krispie  
Treats, Cookies (Biscotti's, Oreo's, Shortbread, Chocolate Chip)

Pound Cake and Brownies

### Coffee, Tea, Decaffeinated & Non Alcoholic Drinks

**Adults \$29.95 per person**

**Children \$14.95 per person ~ Ages 3-12**

*Above Prices are Subject to 6% Sales Tax and 18% Service Charge*

