

# EASTER DINNER

SEA PORCH & ROWE BAR

2:00PM – 9:30PM

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ADULTS \$75 • CHILDREN \$26 (5-12)

UNLIMITED CHAMPAGNE & WINE

EXCLUDES TAX & SERVICE CHARGE

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## Raw Bar Display

- house smoked fish spread
- jumbo shrimp cocktail
- jonah crab claws
- traditional accoutrements • cocktail • horseradish • drawn butter • assorted hot sauces

## Cheese, Charcuterie, Bruschetta

- selection of artisanal cheeses • cured meats • bruschetta topping • baba ganoush • tapenade • roasted garlic hummus
- traditional accoutrements • creole mustard • honeycomb • seasonal spreads • lavash • quince paste • alehouse cheddar cracker

## Avocado Toast Action Station

- fresh avocado • lemon juice • prosciutto • pickled onions • marinated cherry tomatoes • shaved parmesan • brickstreet greens

## Salad Bar

- individual kale caesar salads • croutons • shaved parmesan
- individual blt salad • nueske's bacon • cherry tomatoes • bibb lettuce
- orzo salad • arugula • blistered tomatoes • basil • olive oil • feta
- heirloom potato salad • olive oil • apple cider vinegar • chervil • caramelized onions
- caesar dressing • cheddar cheese ranch • orange & lemongrass vinaigrette

## Main Buffet

- thyme roasted chicken osso bucco, citrus reduction
- seared salmon, orange marmalade reduction
- parsnip and cauliflower mash
- baby rainbow baby carrots, caramelized pearl onions
- traditional shepard's pie
- wild rice cassoulet

## Hand Carved

- brown sugar bourbon ham • creole mustard
- roasted leg of lamb • luxardo cherry demi
- potato carving rolls • whipped butter

## Pasta Action Station

- shrimp scampi • penne pasta • citrus butter sauce • parmesan wheel

## Chef Angela's Dessert Station

- an assortment of chef angela's sweets, cakes, & treats

## Kids Corner

- seasonal fruit salad
- peanut butter & jelly
- baked macaroni & cheese
- mini corn dogs