



E A S T E R 2 0 2 5

✦ B U F F E T ✦

\$ 5 8 / P E R S O N

Warm Dinner Rolls

freshly baked with butter & olive oil

Assorted Mini Pastries & Croissants

freshly baked

Assorted Fresh Fruit

sliced melon & seasonal berries

Berry Parfaits

honey Greek yogurt, granola, & fresh berries

Build-Your-Own Waffles & French Toast

*served with Vermont maple syrup,
whipped mascarpone, ripened berries,
vanilla bean whipped cream, chocolate chips,
& variety of preserves*

Spring Salad

*spring mix, heirloom cherry tomatoes, red onion,
hard-boiled eggs, & variety of dressings*

Scrambled Eggs

cage-free, Amish

Bacon, Pork Sausage, & Chicken Sausage

Honey-Baked Ham

slow-roasted ham glazed in Vermont maple syrup

Smoked Salmon & Chilled Shrimp

served with fresh herbs, sliced lemon, & cocktail sauce

Assorted Charcuterie

*variety of European meats & cheeses,
house-made crackers, & variety of preserves*

Glazed Carrots

heirloom baby carrots with honey glaze & fresh herbs

Garlic & Herb-Roasted Green Beans

Assorted Selection of Desserts

