



# Easter

## BUFFET

Sunday, April 21st - 11:00 am to 3:00 pm

### Starters

Vegetable Crudité | BBQ Deviled Eggs | Domestic Cheeses & Chef's Cheese Ball  
"Bayou Style" Peel & Eat Shrimp Cocktail | Fresh Garden Salad  
Spinach Salad with Mandarin Oranges, Pickled Red Onions, Almonds & Lemon Poppy Seed Vinaigrette  
Sweet & Sour Slaw | Old Fashioned Macaroni Salad | Tuscan Pesto Tortellini Salad | Assorted Rolls

### Chef's Carving Station

Honey Glazed Ham with Cranberry Ginger Chutney

### Entrees

Braised Beef Tips & Wild Mushroom Barley | House Smoked Kielbasa & Kapusta  
Roasted Salmon with Boursin Herb Cream Sauce | Grilled Chicken with Honey Garlic BBQ Glaze  
Herb Roasted Tri Color Carrots | Seasoned Buttered Corn | Roasted Garlic Mashed Potatoes  
Seasoned Crispy Red Skin Potatoes with Parmesan | Smoked Cheddar Bacon Mac & Cheese

### Dessert

Chef's Choice Desserts, Cobblers, Cream Pies | Ultimate Sundae Bar



Adults: \$27.95 | Child 4-11: \$12.95 | Child 3 & Under: Free with Paying Adult | Active Military & Seniors 65+ Save 10%

Price Includes Coffee, Tea & Soda

A 15% gratuity is added for parties of 8 or more.

**Reservations Required:**  
**740-869-6311**

