



Easter

# BUFFET

## Cold Station

-Soup-

Creamy Five Onion Soup with Rice Crackers

-Salads-

Squash Noodle Salad with Mixed Herbs, Olives, Tomato, Cucumber, Peas, Pea Shoots  
& Herb Vinaigrette

Prosecco Poached Rhubarb, Strawberry, Balsamic, Burrata Cheese & Bibb Lettuce

Spring Asparagus & Easter Egg Radish Pea Salad with Lemon Mustard Vinaigrette

-Displays-

Chilled Seafood | Spring Mezze Board

## Hot Station

Sautéed Pierogi with House Made Kielbasa, Caramelized Onions, Cabbage & Noodles

Carved Stryker Farm Pork & House Made Porchetta with Natural Jus

- Chaffered-

Organic Chicken Thigh Shawarma over Saffron Couscous

Pan Seared Arctic Char with Watercress Velour & Mini Mashed Potatoes

Peppered Roasted Beef Tenderloin with Creamy Cognac Demi Glace

Lamb Sausage with Heirloom Beans & Braised Chard

Mixed Spring Vegetables

Potato Cauliflower Puree

Spring Garden Vegetable & Potato Pakora with Coriander Chutney

## Dessert Station

Homemade Breads

Assorted Desserts by Chef Matthew

Sunday, March 31st

12pm-4pm

Adult \$72++ | Children \$35++

\$45 Surcharge for  
FAP Meal Plan