



## French Garden Easter Buffet

**SUNDAY, MARCH 27 ~ 10:00 am to 3:00 pm**

*\$42 Adults, \$21 Children (12 and under), Free for children under 5*

### *~ Appetizer Station ~*

**French Garden Green Salad** (Veg, GF, DF)  
Organic Farm Lettuces and Vegetables, Lemon Vinaigrette

**Assorted Deviled Eggs** (Veg, GF)  
Classic, Paprika and Horseradish

**Applewood Smoked Salmon Platter**  
Toasted Mini Bagels, Cream Cheese, Capers, Red Onions

**Prosciutto Wrapped Asparagus with Spinach** (GF, DF)

**Artisan Cheese Platter** (Veg, GF)

### *~ Entree Station ~*

**Classic Eggs Benedict**  
Black Forest Ham, English Muffin, Lemon Hollandaise

**French Garden Vegetarian Benedict** (Veg)  
English Muffin, Braised Greens, Caramelized Onions, Lemon Hollandaise

**Grilled Prawns Bruschetta**  
Avocado, Arugula, Toasted Focaccia, Lemon Aioli

**Stuffed French Toast** (Veg)  
Peaches, Berry Coulis, Sweet Cream

**Rosemary Skewered, Grilled Free Range Chicken** (GF, DF)  
Roasted Pepper Sauce

**Assorted Quiches**  
Ham, Gruyere and Asparagus  
Spinach, Mushroom and Cheddar

### *~ Omelette Station & Eggs Any Style ~*

#### **Made to order:**

Asparagus, Spinach, Peppers, Mushrooms, Onions, Cheddar Cheese, Bacon, Ham

### *~ Carving Station ~*

**Baked Honey Mustard Crusted Country Ham** (GF, DF)  
Served with Assorted Local Mustards, Caramelized Onion Gravy

**Rosemary Leg of Lamb** (GF, DF)  
Lemon Gremolata, Mint Jelly, Assorted Mustards

### *~ Sides ~*

Roasted Yukon Gold Potatoes, Sweet Onions, Garlic (Veg, GF, DF)

Spring Pasta, Peas, Red Onions, Basil Olive Oil, Cheese (Veg)

Steamed Farm Organic Vegetables (Veg, GF, DF)

Italian Sweet Sausage (GF, DF)

Apple Wood Smoked Bacon (GF, DF)

### *~ Desserts ~*

Assorted Mini Pastries, Cookies, and Desserts (Veg)

Fresh Fruit Platter (Veg, GF, DF)

**Executive Chef - Arturo Guzman#**