



Easter Sunday Buffet

GOLD COAST TABLE

A Variety Of Gourmet Cheeses
Fresh Mozzarella & Tomato
Roasted Tomato Bruschetta
Farm Fresh Vegetable Crudités
with Herb Aioli, Green Goddess, Buttermilk Ranch
& Gorgonzola Dipping Sauces
Roasted Pork Loin
with Herbes De Provence & Citrus Thyme

Seasonal Roasted, Grilled & Pickled Vegetables
Fresh & Dried Fruits
Assorted Artisan Breads, Paté,
Assortment of Mustards, Cornichons & Olives
Roasted Peppers, Marinated Mushrooms,
Marinated Eggplant, Braised Artichoke Hearts,
Oven-Dried Tomatoes, Cannellini Beans,
Egg & Potato Salad

RAW BAR & SEAFOOD DISPLAY

Filled With Jumbo Shrimp, Clams, Oysters, Crab Claws, Steamed Mussels & Cold Seafood Salad

SUSHI BAR

An Assortment Of Freshly Rolled California (Maki), Tuna (Tekka), Eel, & Cucumber (Kappa) Rolls
Tasty Pieces Of Yellowtail, Tuna, Shrimp, Salmon & Assorted Specialty Rolls

REGIONAL ITALIAN

Veal Picatta, Fried Calamari, Involtini Di Pollo Fiorentina, Eggplant Rولاتini

A TASTE OF THE MEDITERRANEAN

Leg of Lamb Stuffed with Spinach & Sundried Tomatoes ~ Carved to Order
Spanakopita, Warm Orzo Pasta, Mediterranean Shrimp & Scallop Skillet, Stuffed Eggplant

THE BBQ JOINT

Hand Carved BBQ Brisket, Baby Back Ribs, Chile Chipotle Chicken, Coleslaw & Creamed Corn

CHEFS CARVING BOARD

Red Snapper ~ Carved to Order
Peruvian Mashed Potatoes, Oven Roasted Sweet Potatoes,
Candy Bacon Brussel Sprouts, Kimchi Sauce Kale

PASTA A LA CARTE

Gnocchi with Fresh Tomato & Lobster Ravioli

KIDDIE KORNER

Chicken Fingers, Mac N Cheese, Cheese Pizza, Pretzel Dogs & French Fries

ELABORATE DESSERT DISPLAY

Assorted Individual Desserts ~ Including Sugar Free Desserts
Classic Sundae Bar With Assorted Toppings

BEVERAGES

Includes Assorted Soft Drinks, Juices, Fresh Brewed Regular/Decaf Coffee & Assorted Teas.

Seatings Starting At 11:30AM

\$64⁹⁵ Adults / \$34⁹⁵ Children Under 12

No Charge For Children 2 & Under . Deposit Required

Includes Pictures With The Easter Bunny

To Reserve Your Seating, Please Call 516-921-1415