

FIRE AND ICE EASTER DINNER

Entrees

Slow Braised Lamb and Beef Sheppard's Pie served in a Cast Iron Pan



Pea and Pancetta Tortellini with Sweet Red Pepper Champagne Sauce



Sweet Chili Salmon over Spinach Rice Noodles



Crab and Lobster Macaroni and Cheese Truffle Crumb Topping



Bourbon Chicken with Cheddar Grits.

Side Dishes

Butter Mashed Potatoes, Sweet Potato Pecan Butternut Squash Casserole

Green Beans and Maple Glazed Carrots

Yukon Gold Roasted Potatoes with Pearl Onions

Spinach, Sweet Pepper & Artichoke Lasagna with Manchego Chorizo & Eggplant

Ravioli Station

Four-Cheese Ravioli served with a wide variety of toppings

Soup

Roasted Carrot and Ginger Bisque

Carving Station

Smoked Turkey Breast with Cheddar Ale Bacon Cream Sauce



Roasted Garlic Leg of Lamb with Merlot Jus

Seafood Station

Shrimp Cocktail, Mussels, and Cajun Crawfish with assorted Sauces

Smoked Salmon Grotto, with Tomatoes, Cucumber, Red Onions, Capers, and Egg

Salads and Fruit

Seasonal Fresh Fruit Display

Salad Station with Orange Cognac Dressing

Grilled Vegetable Display, Kale Quinoa Salad,

Mushroom Roasted Tomatoes and Artichoke Salad

Thai Pasta Salad, Deviled Eggs, Bruschetta Buffalo Mozzarella

Dessert Selection

Assorted Dessert Display prepared by Pastry Chef Cathy

Price: \$38.95, + tax and gratuity

Children under 3: Free, Children Under 15: \$2.50 per year old