

Fire and Ice Easter Dinner

Entrées

Chicken Oscar Local Roasted Chicken topped with Grilled Asparagus Crab Veloute.



Slow Braised Lamb Bourguignon with Spring Onions.



Roasted Eggplant and Tortellini Casserole with Basil Mornay and Blistered Tomatoes



Orange Roughy Francaise in White Wine Lemon Caper Sauce.

Side Dishes

Butter Mashed Potatoes

Green Beans and Maple Glazed Carrots

Yukon Gold Smashed Potatoes with Sour Cream

Pierogie Lasagna Cooper and Caramelized Onion Cheddar Cheese Layered with Lasagna noodles and Roasted Onions.

Risotto Station

Four-Cheese Risotto served with a wide variety of toppings

Soup

Creole Shrimp bisque

Carving Station

Smoked Turkey Breast with Grilled Pineapple Relish

Maple-Glazed Black Oak Ham with Dried Cherry glaze

Seafood Station

Shrimp Cocktail, Mussels and 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

Antipasto display, Grilled Vegetable Display, Muhammara and Crostini

Mushroom and Artichoke Salad

Thai Pasta Salad, Deviled Eggs, Bruschetta Station

Dessert Selection

Assorted Dessert Display prepared by Pastry Chef Cathy

Price: \$56.95, + tax and gratuity

Children under 3: Free, Children Under 15: \$2.45 per year old.