

**EASTER BRUNCH BUFFET CELEBRATION
HARRY'S SAVOY BALLROOM
SUNDAY, APRIL 9, 2023
10:00 AM TO 3:00 PM**

APPETIZER BUFFET

Golden Hawaiian Pineapple & Strawberries*
Cheese Display of Muenster and Pepperjack*
St James Norwegian Smoked Salmon*
Chesapeake Style Shrimp Cocktail*
Roasted Asparagus & Portobello Mushroom Salad, Chipotle Vinaigrette*
Orzo & Crisp Panchetta Salad, Parmesan Dressing
Mixed Greens Salad, Toasted Almonds, Dried Cherries, Herb-Champagne Vinaigrette*
Display of Bagels and Pastries with Cream Cheese
Artisan Breads

CHEF'S CARVING & ACTION STATIONS

Harry's Award-Winning Prime Rib Au Jus*
Applewood Smoked Carver's Ham*, Cherry-Brandy Glaze
Deluxe Omelet Station*

HOT BUFFET

Toasted Cheese Blintzes, Fresh Berries, Mango Puree
Aged Cheddar & Vegetable Frittata
Classic Brioche Cinnamon French Toast
Harry's Home-Fried Potatoes*
Roasted Country Sausage Links and Bacon*
Haricots Verts & Baby Carrots*
Grilled Chicken Breast, Roasted Red Pepper Cream, Toasted Fontina
Roasted Atlantic Salmon with Jumbo Lump Crab Scampi Sauce
Parmesan Roma Tomatoes

CHILDREN'S BUFFET

French Toast Sticks, Chicken Tenders,
Buttered Noodles, Green Beans*

GRAND DESSERT BUFFET

Coffee Cake, Carrot Cake Bites, Cream Puffs
Raspberry Swirl Cheesecake, Fresh Lemon Bars, Chocolate Mousse Tarts*, Assorted Almond
Cream Fruit Tarts, Eclairs, Strawberry Shortcake Shooters, Brownie Bars, Key Lime Bites,
Mascarpone Orange Cannoli

* gluten-free item

**\$57.95 (PLUS 22% SERVICE CHARGE) FOR ADULTS;
\$19.95 FOR CHILDREN (AGED 5-12, PLUS 22% SERVICE CHARGE);
UNDER AGE 5 FREE OF CHARGE. NON-ALCOHOLIC BEVERAGES INCLUDED.
MENU SUBJECT TO CHANGE.**