

# EASTER BRUNCH BUFFET CELEBRATION

Sunday, April 20, 2025

10am-3pm

## Brunch

Display of Bagels and Pastries with Cream Cheese  
Toasted Cheese Blintzes, Fresh Berries, Yuzu Peach Puree  
Aged Cheddar & Vegetable Frittata  
Deluxe Omelet Station\*  
Classic Brioche Cinnamon French Toast  
Harry's Home-Fried Potatoes\*  
Roasted Country Sausage Links and Bacon\*

## Appetizers, Soup, Salads

Golden Hawaiian Pineapple & Strawberries\*  
Cheese Display of Gorgonzola and Aged Cheddar\*  
St. James Norwegian Smoked Salmon\*  
Chesapeake Style Shrimp Cocktail\*  
Orzo Salad, Roasted Bell Peppers, Fresh Mozzarella  
Tomato & White Bean Soup  
Roasted Asparagus & Greek Olive Salad, Creamy Feta Dressing\*  
Field Greens Salad, Shredded Carrots & Cucumber, Herb Vinaigrette\*  
Spinach & Frisee Salad, Toasted Almonds, Dried Cherries, Fig Vinaigrette  
Artisan Breads

## Carving Station

Harry's Award-winning Prime Rib Au Jus\*  
Applewood Smoked Carver's Ham\*, Whole Grain Mustard Glaze\*

## Entrees & Sides

Jumbo Lump Crab Cakes, Napa Slaw, Lemon Aioli  
Roasted Atlantic Salmon, Local Mushroom Cream  
Grilled Chicken Breast Sofrito  
Roasted New Potatoes  
Haricot Verts

## CHILDREN'S BUFFET

French Toast Sticks, Chicken Tenders,  
Buttered Noodles, Peas & Carrots\*

## GRAND DESSERT BUFFET

To be Determined

- ◆ \$75.00 FOR ADULTS, \$25.00 FOR CHILDREN AGES 5-12
  - ◆ UNDER AGE 5 FREE OF CHARGE
  - ◆ GRATUITY & NON-ALCOHOLIC BEVERAGES INCLUDED
  - ◆ MENU SUBJECT TO CHANGE
- \* gluten-free item