

TRADITIONS

TRADITIONAL FOODS. MODERN FLAVORS



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Easter Dinner Buffet

Sunday March 31st, 4:00pm-8:00pm

This is a Prepaid Dining Event

Adult \$55 Children (ages 3-10) \$22

Includes: Fountain Beverages, Iced Tea, and Lemonade

Soups and Salads

Cabbage Apple & Pear Salad

Assorted Cabbage, Roasted Fennel, Apples, Pears,
Candied Walnuts, Poppy Seed Creamy Dressing

Pasta Caesar Salad

Cavatappi Pasta, Romaine Lettuce, Shaved Parmesan Cheese,
Herb Croutons, Haricot Verts, Caesar Dressing

Chef's Soup of the Day

Lamb and White Bean Chili

Citrus Poached Shrimp & Mussels

Cocktail Sauce, Lemons

Chef's Charcuterie Board

&

Cast Iron Baked Brie

Assorted Meats, Compotes, Dried Berries and Nuts

Entrées and Sides

Stuffed Porchetta

Apples, Fennel, Mushrooms, Herb Cream Cheese,
Sage Farro Risotto, Pork Jus

Seafood Pasta

Crawfish, Bay Scallops, Bacon, Spinach, Peppers,
Soubise Sauce

Seared Airline Chicken Breast

Confit Marble Potatoes, Tricolor Carrots, Lemon Chicken Jus

Mixed Vegetable Paella

Heirloom Cherry Tomatoes, Bomba Rice, Petite Squash,
Smoked Tomato Sauce

Mac and Cheese

Seasonal Vegetables

Dessert

From the Lodge Pastry Shop

Seasonal Bread Pudding

Assorted Mini Desserts

Milkshake Station

Choices of: Vanilla Ice Cream, Chocolate Ice Cream

Options: Oreos, Chocolate Chips, Sprinkles, Chocolate Sauce,

Caramel Sauce, M&Ms, Strawberries, Strawberry Sauce

Consuming Uncooked Salmon May Increase
Your Risk of Food Borne Illness