

TRADITIONS

TRADITIONAL FOODS. MODERN FLAVORS



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Easter Sunday Brunch Buffet

Sunday March 31st, 11am-2pm

Adult \$65 Children (ages 3-10) \$30

Includes: Select Juices, Coffee, and Tea

Moroccan Spiced Carrot Bisque

Cardamom Crème Fraiche

Gin and Dill Cured Salmon Niçoise Salad

Frisée Lettuce, Bibb Lettuce, French Beans, Hard Boiled Eggs

Salt Roasted Baby Potatoes, Chopped Capers

White Wine Vinaigrette

Classic Caesar Salad

Crispy Romaine, Shaved Parmesan Cheese, Garlic Herb Croutons,

Creamy Caesar Dressing

Seasonal Fruit Salad

Grilled Citrus Scented Salmon

Goat Cheese Polenta, Charred Onion Relish

Dijon Butter Sauce

Smoked Apple Brined Pork Loin

Port Wine Braised Red Cabbage

Pork Jus

Grandma's Slow Braised Collard Greens

Smoked Turkey Stock

Southern Succotash

Whole Grain Mustard and Chive Whipped Potatoes

Scrambled Eggs

Bacon

Breakfast Potatoes

Mixed Berry French Toast

Omelet Station

Shrimp, Scallops, Onions, Peppers, Tomatoes, Ham, Bacon, Spinach,
Tri-Color Cauliflower, Cheddar Cheese, Feta Cheese, and Fontina Cheese

Carved Salt Roasted Beef Strip Loin

Brandy Crema

Cold Cereals Selection

Assorted Dry Cereals & Granola

Breakfast Breads

English Muffins, Assorted Bagels, Sliced Breads with

Honey, Peanut Butter, Jams, Jellies

From the Lodge Pastry Shop

Mini Carrot Cake

Lemon Cloud Tartlets

Mini German Chocolate Cakes

Fruit Tartlets