



EASTER BUFFET
2024

\$54.95 per adult \$19.95 per child
(ages 6-9; 5 & under are free)

Salads

Citrus-Spiked Fruit Salad

Panzanella Salad

Potato Salad

Springtime Strawberry
Salad

Spring Mix Salad
Assorted toppings, dressings

Kid's Menu

Chicken Nuggets

Kid's Pasta

Hot Dogs

Cookies

Desserts

Assorted Dessert Tapas

CREPE STATION

2 p.m. - 6 p.m.
Variety of toppings

Brunch Items

Scrambled Eggs

Cottage Fries

Maple-Breakfast Sausage

Applewood-Smoked Bacon

Cinnamon French Toast

Buttermilk Biscuits
& Gravy

House-Baked
Breakfast Pastries

Seafood Station

Bagels & Lox House-Cured Smoked Salmon | Whipped Cream Cheese
Mini Bagels | Red Onion | Chopped Capers | Cucumbers | Tomatoes

Poached Shrimp Cocktail sauce, lemon

Entrées

Roasted Chicken
Sun-dried tomato, onions,
zucchini, fontina bechamel

Pasta Primavera
Blistered tomatoes, mushrooms,
basil, yellow squash, asparagus

Spring Vegetable Medley
Cauliflower, broccoli,
carrots, spring squash

**Yukon Gold
Smashed Potatoes**

OMELET STATION

Prepared to order • 9:30 a.m. - 3 p.m.

Farm Fresh Eggs

Toppings

Ham | Cheddar | Feta | Bell Peppers
Mushrooms | Spinach | Scallions

Eggs Benedict

English muffin, Canadian bacon,
Hollandaise sauce



CARVING STATION

Roast Beef

Horseradish cream, au jus

Sliced Honey-Glazed Ham

Apple cider gastrique

Roasted Salmon

Lemon dill sauce



Sunday, March 31, 9:30 a.m. - 6:00 p.m. Reservations required. Please call 215-794-4037 or book via OpenTable

An 20% gratuity will be added to all parties. Menu is subject to change. All menu items reflect cash prices. 3.99% will be added to all non-cash transactions.

Cancellation Policy: Reservations must be cancelled by 12:00 a.m. on March 27 to avoid a charge of \$10.00 per person. "No show booking charge."