

Sunday, April 20<sup>th</sup> 2025 — Seating: 10:00am, 12:30pm + 3:00pm — Live Music!

### SOUP + SALAD

CREAMY POTATO LEEK

ARTISAN CHEESE DISPLAY blue stilton + dried blueberries

sage derby + scarlet royal red seedless grapes, smoked cheddar + mission figs

ALL NATURAL CURED MEATS abruzzese mild dry, calabrese, sweet sopressata

MESCLUN SALAD cherry tomato, cucumber, carrots, onion, champagne lemon vinaigrette

BLACKENED SALMON SALAD baby spinach, mixed berries, candied pecans, blood orange raspberry vinaigrette

MEDITERRANEAN CHICKPEA cucumbers, grape tomatoes, roasted red peppers, red onion, kalamata olives, mint, parsley, dijon vinaigrette

# **BAKERY SELECTIONS**

FRUIT DANISH + PASTRIES · MINI BLUEBERRY + CHOCOLATE CHIP MUFFINS

FOCACCIA, SOURDOUGH, RAISIN NUT, WHEAT + MULTI GRAIN BREADS

whipped butter, cream cheese, marmalade

# SEAFOOD BAR

 $\mathsf{SHRIMP}\ \mathsf{COCKTAIL}\ \cdot\ \mathsf{RED}\ \mathsf{SNAPPER}\ \mathsf{CEVICHE}\ \cdot\ \mathsf{NEW}\ \mathsf{ENGLAND}\ \mathsf{LOBSTER}\ +\ \mathsf{MANGO}\ \mathsf{AVOCADO}\ \mathsf{SALAD}$ 

cocktail sauce, lemon

BAGELS + LOX smoked salmon, red onion, tomato, capers, hard boiled eggs, chive cream cheese

# **CARVING STATION**

APPLEWOOD SMOKED HAM pineapple chutney, honey mustard

PRIME RIB OF BEEF horseradish cream, au jus

# HOT ITEMS

CHEESE RAVIOLI vodka sauce, parmesan

PENNE PRIMAVERA zucchini, broccoli, asparagus, pepper, grape tomatoes, peas, lemon garlic butter

PAN SEARED SWORDFISH sundried tomato butter

PORCINI DUSTED CHICKEN SCALOPPINE artichoke hearts, tomato, roasted garlic au jus

### SEASONAL SAUTÉED VEGETABLES

MASHED POTATOES

**OMELETTE STATION** 

CHEF PREPARED EGGS + OMELETTES bacon, sage breakfast sausage, home fries

 KIDS CORNER

 CHICKEN TENDERS + FRIES • MEATBALLS + MARINARA • PENNE + BUTTER • MAC + CHEESE

**DESSERT** FRUIT SALAD · CAKES · CHEESECAKE POPS CHOCOLATE COVERED STRAWBERRIES · CHOCOLATE MOUSSE CUPS

Adults — \$77 per person · Ages 4 - 11 — \$35 per person · Under 3 — FREE {plus NJ state sales tax & administrative charge} First Seating — 10:00am Second Seating — 12:30pm Third Seating — 3:00pm Reservations are required, please call 877.326.8672. Space is limited.

