

# *Easter Buffet*

April 21, 2019

## **CHILLED SEAFOOD & SALADS**

Fresh Carved Fruit *gf df v*

WaDuke Shrimp, Corn and Bacon Chowder

Old Bay Shrimp & King Crab  
Cocktail Sauce and Cajun Remoulade *gf df*

Smoked Salmon, Pecan Smoked Trout and Pepper Smoked Mackerel  
Tomato Concassé, Chopped Eggs and Red Onion Marmalade *gf df*

Artisan Cheeses, Lemon Pepper Hummus,  
Dried Fruits, Crackers and Crostini

NC Cured Meats ~ Olives & House Pickles *gf v*

Raw, Marinated and Grilled Vegetables *gf df v*

Fusilli Pasta, Arugula, Cherry Tomato, Toasted Hazelnuts,  
Meyer Lemon Thyme Vinaigrette *gf df v*

Spring Peas, Radish, Roasted Pepper, Buttermilk Dill Dressing *gf v*

Citrus Roasted Organic Beets, Shaved Carrot, Cumin, Goat Cheese, Mint *gf v*

NC Sweet Potato Salad, Roasted Pecan, Golden Raisin, Apple Cider Dressing *gf df v*

Marinated Cherry Tomato, Cucumber, Feta, Fresh Dill, Extra Virgin Olive Oil *gf v*

Mixed Baby Lettuces with Strawberry, Shaved Fennel, Pistachio,  
Local Honey Poppy Seed Vinaigrette *gf df v*

Baby Spinach, Vidalia Onion, Hillsborough Goat Cheese, Bacon, Blackberry,  
Dijon Basil Dressing *gf df*

## **HAND CARVED ROASTED MEATS**

Slow Roasted Steamship of Angus Beef *gf df*

Horseradish Crème *gf*

Red Wine Mushroom Au Jus *gf df*

Rustic Dinner Rolls

Brown Sugar Glazed Southeast Family Farms Ham

Grilled Pineapple Salsa *gf df v*

## **FOR THE KIDS**

Fruit Cocktail *gf df v*

Carrots & Celery *gf df v*

Mac n Cheese *v*

Chicken Tenders

TOTS *gf df v*

Easter Shortbread Cookies *v*

**PEEPS**

## WARM VEGETABLES & ENTREES

Noon: \*Blue Crab Eggs Benedict, Spiced Crab Hollandaise\*

3p\*Lowcountry Shrimp and Pimiento Cheese Grits, Holy Trinity Gravy\*

Ginger Glazed Norwegian Salmon, Snap Peas, Mango Nappa Cabbage Salad, Citrus Nage *gf df*

Coriander Spiced Lamb Roast, White Bean Ragoût, Vadouvan Glaze *gf*

Peach Tea Brined Joyce Farms Chicken, Braised Greens, Tamarind Chicken Jus *gf*

Roasted Cauliflower, Lemon, Parsley, Garlic & Pine Nuts *gf df v*

Carolina Plantation Rice, Sea Island Peas and Spring Vegetables *gf df v*

Fava Bean, Fennel, and Shoepeg Corn Succotash *gf v*

Grilled Spring Asparagus, Pearl Onions, Citrus Vin Blanc, Benne Seeds *gf v*

French Beans Amandine *gf v*

Sour Cream Mashed New Potatoes *gf v*

Roasted Sweet Potatoes, Sorghum, Spring Onions *gf df v*

English Pea Risotto, Smoked Tomato, Basil, Parmigiano Reggiano *v*

**\*\*\*Eggs Benedicts for 12:00 ONLY~ Shrimp and Grits for 3:00 \*\*\***

## PATISSERIE

Milk Chocolate Dulce de Leche Cheesecake *v*

French Macarons *gf v (contain nuts)*

Apricot Panna Cotta *gf*

Decadent Chocolate Mousse *sugar free*

Lemon Meringue Berry Tart *v*

Strawberry Shortcakes *v*

Chocolate Dipped Easter Marshmallows *gf*

White Chocolate Banana Pudding Parfaits *v*

French Toast Bread Pudding, Vanilla Anglaise *v*

## EASTER COOKIE SHOPPE

\*Cookies baked fresh all day, frosted and finished

Rocky Road: Dark Chocolate, Walnut, Marshmallow Brûlée

Matinee: Sugar Cookie, Vanilla Buttercream, Candied Popcorn *gf*

Creamsicle: Citrus Chiffon, Orange Cream Cheese Icing

“Andes” Bro: Shortbread, Mint Frosting, Chocolate Bark