

EASTER DAY BUFFET

2011

CHILLED BUFFET

JUMBO PRAWNS, CRAB CLAWS
LIME COCKTAIL SAUCE

SMOKED SALMON
MINI BAGELS & TRADITIONAL GARNISHES

ASSORTED SMOKED FISH
TRADITIONAL GARNISHES

NAPA VALLEY ANTIPASTO
PROSCIUTTO DI PARMA, COPPA, SOPRESSATA
WINE DRIED CURED SALAMI
ROASTED PEPPERS, MARINATED ARTICHOKE
SONOMA OLIVES, ROASTED ROMA TOMATOES
& SHAVED PECORINO ROMANO

ARTISAN CHEESE BOARD
LOCAL & IMPORTED CHEESES WITH CRUSTY BREAD

SLICED SEASONAL FRUITS AND BERRIES

ASIAN ROASTED DUCK SALAD
NAPA CABBAGE, SCALLIONS, BEAN SPROUTS
SHIITAKE MUSHROOMS, CILANTRO, NOODLES
& CHINESE MUSTARD VINAIGRETTE

BABY ARUGULA & RADICCHIO SALAD
FUJI APPLES, CARAMELIZED WALNUTS
MAYTAG BLUE CHEESE

FARRO SALAD
DELTA ASPARAGUS, SPRING ONIONS
SHAVED PARMIGIANO REGGIANO

ORGANIC MIXED GREEN SALAD
CUCUMBERS, LEMON, TOY BOX TOMATOES
GRILLED CASTROVILLE ARTICHOKE

DESSERTS
CHEESECAKE, CHOCOLATES, LEMON, RED VELVET
FRUIT TARTS, BREAD PUDDING
& PINK "COTTON CANDY"

HOT BUFFET

"CLASSIC" EGGS BENEDICT
ENGLISH MUFFIN, CANADIAN BACON
& CHIVE HOLLANDAISE

SMOKED BACON

CHICKEN APPLE SAUSAGE

HERB ROASTED ORGANIC MARBLE POTATOES

ASSORTED DIM SUM
GINGER — SOY DIPPING SAUCE
RED PEPPER DIPPING SAUCE
CHINESE MUSTARD DIPPING SAUCE

PASTA STATION

ORECCHIETTE
ENGLISH PEAS, SPRING ONIONS
& NORTH BEACH PANCETTA

WILD MUSHROOM RAVIOLI
BABY SPINACH & PARMIGIANO-REGGIANO

ROASTED PRIME RIB OF BEEF
AU JUS & HORSERADISH SAUCE

"TUSCAN STYLE" SPRING LEG OF LAMB
MEYER LEMON GEMOLATA

MAPLE GLAZED HAM
HONEY MUSTARD SAUCE

ALTANTIC SALMON
PEA SHOOTS & SWEET CARROT COULIS

SONOMA CHICKEN
ROSEMARY & KUMQUAT VINAIGRETTE

FARMER'S MARKET VEGETABLES