SUNDAY, MAY 8, 2022
PLEASE CALL FOR RESERVATIONS, 1-203-974-6737

COLD DISPLAY
SHRIMP + MUSSELS + HOUSE SMOKED SALMON
Cocktail Sauce | Lemons | Caper Horseradish Sauce
CHEF CHARCUTERIE
Grain Mustard | Pepperoncini | House Pickles | Lavosh
CHEESE MONGER
Local Cheese | Dried Fruit | Blueberry Jam | Fig | Honey

FROM THE GARDEN
MELON + PINEAPPLE + BERRIES
Cantaloupe | Honeydew | Watermelon | Strawberries
MIXED GREENS + ROMAINE + ARUGULA
Cucumber | Heirloom Tomato | Carrots | Red Onion | Olives
Sunflower Seeds | Garbanzo Beans | Parmesan | Bleu Cheese
Rye Croutons | Mandarin Orange | Peppers | Fried Onions
Buttermilk Vinaigrette | Balsamic | Caesar | Thousand Island
MARBLE POTATO SALAD
Corn | Relish | Scallion | Peppers | Creamy Arugula Vinaigrette
TOMATO MOZZARELLA SALAD
Truffle Oil | Crispy Prosciutto | Basil | Black Pepper
CUCUMBER ONION SALAD
Dill | Kumato Tomato | Red Pepper Flakes | Rice Vinegar

STATIONS
OMLETTE
Shell + Liquid + Whites
Peppers | Onions | Tomato | Spinach | Jalapeno | Mushroom
Bacon | Sausage | Cheddar | Swiss | House Salsa's
CARVING
Roast Prime Rib
Smoked Pepper Au Jus | Rolls
Virginia Ham
Horseradish Beer Mustard | Rolls
BLOODY MARY $9
Celery | Pickles | Olives | Hot Sauces | Celery Salt | Garlic | Limes
Worcestershire | Peppers | Asparagus | Sea Salt | Horseradish
Bacon | Cucumber | Pepperoncini | Cocktail Onion | Scallions
Carrots | Old Bay Shrimp | Mozzarella String | Cocktail Smokies

BUFFET
PAN ROASTED CHICKEN THIGHS
Dijon Mustard | Exotic Mushroom | Tarragon | Veloute
BLACKENED TUNA
Pineapple Mango Salsa
LONDON BROIL
Rosemary | Black Garlic | Thyme | Cabernet Reduction
ASPARAGUS + TRI COLOR BABY CARROTS
YUKON POTATOES
Oregano | Parmesan | Cherry Peppers
WILD MUSHROOM RAVIOLI
Truffle | Pimento | Cream
APPLEWOOD SMOKED BACON + COUNTRY SAUSAGE
PANCAKES
Blueberry | Chocolate Chip | Sugarmans Syrup
CRUSTLESS SPINACH QUICHE
Gruyere | Roasted Plum Tomato | Pesto

SWEET ENDINGS
CUPCAKES
Peanut butter | Vanilla | Chocolate | Red Velvet | Lemon
MOUSSE TARTS
Chocolate | Berries | Caramel
STRAWBERRY SHORTCAKE
Chantilly Cream | Biscuit | Mint
KEY LIME PIE
Graham Cracker | Whipped Cream
VANILLA ICE CREAM SUNDAE STATION
Hot Fudge | Sprinkles | Chocolate Chips | Yogurt Pretzels
Cherries | Chocolate Sauce | Caramel Sauce | Strawberries
Peanuts | Whipped Cream | M&M's | Reece's Pieces | Sour Patch
CHEESECAKES
WHOOPIE PIES
CANNOLI'S
CHOCOLATE RASPBERRY STRIP CAKE GF

$65 ADULTS, $28 CHILDREN 6–12 (PLUS TAX)
COMPLIMENTARY FOR CHILDREN 5 & UNDER
SEATING AVAILABLE 11:00AM, 1:00PM, 3:00PM