

# EASTER BRUNCH BUFFET

*\$35.00 per person / \$17.00 per child*

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## COLD APPETIZERS

### SHRIMP COCKTAIL

House Cocktail Sauce / Horseradish Cream

### DEVILED EGGS

Fried Capers / Prosciutto Crisp / Chive

### HOUSE MADE HUMMUS

Vegetable Crudité / Paprika Oil / Sea Salt

## SALADS

### CAESAR SALAD

Buttered Croutons / Parmesan

### MIXED GREEN SALAD

Spring Greens/Marinated Tomato / Almond Chevre  
Honey Shallot Vinaigrette

### NEW ENGLAND CRAB SALAD

Cream Fraiche / "Old Bay" / Lemon / Parsley

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## ENTREES

### PRIME RIB

Horseradish Cream / Jus

### VEGETABLE RATATOUILLE

Summer Squash / Eggplant / Marinated Tomato  
Oyster Mushroom / Kale

### PCF CHICKEN ROULADE

Saffron Wild Rice Pilaf

### SCRAMBLE

Chorizo / Cotija / Onion / Peppers

## SIDES

### MASHED POTATOES

Beef Gravy

### GREEN BEANS

Bacon Lardon / Crispy Onions / Mushroom Gravy

### SMOKEY MAC & CHEESE

Farmers Tan Smoked Cheese / Bread Crumbs

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## DESSERTS

### SEASONAL COBBLER

Blueberry Cobbler / Oat Streusel

### HOUSE-MADE COOKIES

Chocolate Chip / Sugar / Macadamia Nut

### SPRING TARTLETS

Assorted