



easter buffet 2026

Sunday * April 5 * 11 A.M. - 5 P.M.

Reservations — 603-536-4536

Adults \$35. | Children age 5–12 \$17. | Children under age 5 eat free.

STARTERS

Assorted Fresh Baked Pastries

Muffin | Danish | Cinnamon Rolls | Glazed Donuts | Italian Baguettes with Fixings

Build-Your-Own Fruit Parfait

Greek Vanilla Yogurt | Wild Berry Compote | Strawberry Orange Compote
Gluten-Free Granola | Mint | Cinnamon Baked Apples and Cranberries

SALADS

Build-Your-Own Caesar Salad

Crisp Romaine | Caesar Dressing | Croutons | Shaved Parmesan Cheese
Grape Tomatoes | Red Onion | Cucumbers | Bacon

Roasted Vegetable Pasta Salad

Penne pasta tossed with zesty Italian vinaigrette, roasted vegetables, and feta cheese.

SIDES

Chef's Medley of Vegetables

Crispy Potato Leek Hash

Apple Wood Bacon

Breakfast Sausage Links

MAIN COURSE

Scrambled Eggs

Chives, Fontina, and Gouda Cheese blend.

Cinnamon Raisin Crème Brûlée Bread Pudding

White chocolate glaze and fresh whipped cream.

Savory Herb and Vegetable Quiche

Shrimp Florentine Frittata

Shrimp, roasted onions & peppers, spinach, hot Italian sausage, and Broccoli Crème Rosa.

Mushroom and Spinach Marsala

Mushrooms, sun-dried tomatoes, spinach, and roasted red peppers in Marsala Blanco sauce.

CARVING STATION

Carved Pit-Smoked Ham

Rum Raisin Sauce | Pineapple Cherry Compote

DESSERT STATION

Cookies | Assorted Brownies | Rice Krispy Treats | Assorted Sweet Tarts
Cream Pies | Apple Pie | Easter Candy Treats

