

Easter Buffet

at
Eagles Landing

STEAKHOUSE

\$65

SUNDAY, APRIL 5 | 10AM - 4PM

CHILLED JUICE SELECTION: Orange, Grapefruit, Cranberry

OUR SELECTION OF DAILY BAKED BREAD, ARTISANAL FRENCH BREAKFAST PASTRIES, AND DANISH

including Fruit Lattices, Croissants, Muffins served with Whipped Butter and Fruit Preserves

ASSORTED INDIVIDUAL BOXED CEREALS

WHOLE, 2%, AND SKIM MILK

SELECTION OF INDIVIDUAL YOGURTS

NATIVE GATHERING GROUNDS BLEND OF COFFEE AND TEA

SCRAMBLED EGGS - Light and Fluffy

PEPPERED BACON, CHICKEN SAUSAGE with Caramelized Onions

ROASTED YUKON POTATO WEDGES with Fresh Herbs

SMALL BATCH ARTISAN CHEESE DISPLAY

A selection of small batch production cheese. All cheeses are made from non-GMO and hormone free milk. Served with Fig Chutney, Sour Cherry Preserve, Quince Jam, Candy Stripe Grapes, Toasted Nuts, assorted Rolls, and Crackers

CLASSIC CRUDITE DISPLAY

Cauliflower Florets, Heirloom Carrots, Celery Sticks, Kohlrabi, Radishes, Cucumber Slices, Cherry Tomatoes, Hummus Dip, Roasted Tomato, Pine Nut Tapenade

ARTISAN CHARCUTERIE DISPLAY

Charcuterie is sourced from small family-owned farms and the animals are fed a non-GMO vegetarian diet. The meats are hormone, nitrite and nitrate free.

Served with Dijon and Whole Grain Mustard, Cornichons, Fig Chutney, Assorted Rolls, and Crackers

FRESH SEASONAL AND TROPICAL FRUIT DISPLAY

with Greek Yogurt, Mint, Honey

EAST MEETS WEST SEAFOOD DISPLAY

Fresh Pacific Shucked Oysters, Cold Smoked Atlantic Salmon, Chilled Shrimp and Slipper Lobster Tails, Cocktail Sauce, Spicy Creole Sauce, Lemon Wedges, Creamy Horseradish, Tabasco

DIM SUM AND FRIED RICE STATION

Shrimp Siu Mai and Steamed Chicken Potstickers with Soy Ginger Sauce

Chicken Fried Rice with Crispy Onions, Carrots, Broccoli, Scallions

PASTA STATION

Orecchiette Pasta - Slow Simmered Bolognese, Fresh Herbs

Rigatoni Carbonara - Rich, Creamy Sauce with Smoked Pancetta, Parmesan Cheese

MINI STREET TACO STATION

Salsa Verde Carnitas - Slow Braised Pork Butt in a Housemade Green Chili Sauce

Chicken Tinga - Chicken Thighs cooked in Smoky and Spicy Chipotle Sauce

Served with Queso Fresco, Guacamole, Pico De Gallo, and Flour Tortillas

CARVING STATION

Rosemary Roasted Turkey Breast with Turkey Gravy, Italian Scalloped Potatoes

Smoked Beef Brisket with Texas BBQ Sauce, Creamy Coleslaw, Housemade Cornbread

Black Pepper Prime Rib with Creamy Horseradish, Mash Potatoes, Fresh Asparagus

Assorted Breads and Silver Dollar Rolls

SALADS

Heirloom Tomato Salad - Pickled Shallots, Mozzarella "di Bufala," Olive Bread Crisp with Sweet Basil Pesto

Little Gem Wedge Salad - Little Gem Lettuce, Shaved Watermelon Radish, Saffron-pickled Rosso Bruno Tomato, Sherry Vinaigrette

Caesar Salad - Romaine Hearts, Aged Parmesan, Herb-roasted Garlic Focaccia Croutons, Sweet Drop Peppers with Classic Caesar Dressing

Grilled Vegetable Salad - Baby Iceberg, Asparagus, Seasonal Squash, Root Vegetables, Feta Cheese, Smoked Tomato Ranch

CARROT AND GINGER SOUP