

EASTER GALA BUFFET 2010

Sunday, April 4th Serving from 10 A.M. to 4 P.m.
Adults \$33.95 Children 3-12 \$17.95 Under 3 years of age Free

Brunch Selections

Chef-cook-to-order Omelets Scrambles and Waffles Bacon Sage and Pork Sausage Links Potatoes
O'Brein Eggs Benedict Country Style Quiche

For Starters

Shrimp Cocktail Poached Salmon Fillets Caviar Smoked Salmon Fresh Fruit Crudités Assorted
Cheeses Compound Salads Breads and Rolls Mixed Greens and Caesar Salad with Garnishes and
Dressings

Easter Favorites

Chef-carved Steamship of Ham Spicy Mustard
Chef-carved Prime Rib with Toasted Shallot Thyme Au Jus
Sliced Leg of Lamb with a Wild Mushroom Cabernet demi
Herb roasted Tilapia with a Roasted Tomato Cream Sauce
Grilled Chicken with a lemon vodka sauce
Rosemary Parmesan Roasted Yukon Gold Potatoes
Seasonal Vegetables
Slow Roasted Porkloin with a garlic Bourbon B-B-Q
Spiced Shrimp Penne Roasted Red Pepper Gouda Sauce

For Our Younger Guests

Chicken Nuggets and Tater Tots Apple Sauce

Sweet Escape

Our Sweets Table Brimming with Miniature Dessert Bites, Cakes Pies, Cookies and Brownies
Piatto Novo Restaurant Gift Cards, Perfect For Any Occasion!

20% service charge is added to groups larger than six persons.

Chef Brian Machuga



330-920-7530

