

*Easter Buffet at  
The Manor House Restaurant  
April 4, 2010*



**Salads and Cold Buffet Items**

- Mixed Seasonal Greens with Accompaniments and Dressings
- Chilled Sliced Smoked Pork Loin with Cranberry Dijon Sauce
- Chicken, Pistachio and Cranberry Pate with Fresh Fig Jam
- Shrimp and Sea Scallop Salad in a Saffron Dressing
- Sliced Tomatoes with Fresh Basil and Feta Cheese
- Smoked Salmon, Shrimp, Scallops and Trout
- Marinated Mussel Salad with Basil Olive Oil
- Chilled Gulf Shrimp with Cocktail Sauce
- Cheese Tortellini and Tasso Ham Salad
- Marinated Artichokes and Mushrooms
- Red Onion and Cucumber Salad
- Chicken and Walnut Salad
- Sweet Breads and Muffins

**Hot Buffet**

- Vegetable Crudites
- Fresh Sliced Fruit
- Deviled Eggs

- Coconut Fried Shrimp
- Chicken and Shrimp Jambalaya
- Chipotle Macaroni and Cheese
- Asparagus with Garlic and Parmesan
- Braised Lentils, Tomatoes and Cabbage
- Grilled Lamb Kabobs with Port Wine Sauce
- Grilled Salmon with an Apricot Ginger Sauce
- Manor House Rice with Shiitake Mushrooms
- Roast Honey Glazed Ham with Pineapple Sauce
- Mashed Red Skin Potatoes with Fresh Shallots and Chives
- Carving Station with Prime Rib of Beet, Horseradish Sauce and Au Jus

**11:00 am-3:00 pm**

**\$35**



**Dessert Table Will Include**

Fresh Strawberries with Whipped Cream  
and Amaretto Dipping Sauce

Baked Fruit Cobbler with Ice Cream

Assorted Cakes, Pies and Cookies

**Childrens' Buffet**

- Macaroni & Cheese Nuggets
- Fried Chicken Fingers
- Hot Dogs with Rolls
- Mashed Potatoes