

EASTER DAY BUFFET

Sunday, April 21, 2019

Seatings from 11am-3pm

CHILLED SALADS AND PLATTERS

Deviled Eggs | Chilled Shrimp with Cocktail Sauce
Smoked Salmon | Fresh Berry Salad | Caprese Salad
Baby Spinach, Eggs, Mushrooms, Bacon, and Pickled Red Onion
Mixed Field Greens with Assorted Vegetables and Dressings
Fresh Baked Breads with Assorted Jellies, Jams and Whipped Butter

CARVING STATION

Prime Rib with Horseradish Au Jus

ENTREES AND ACCOMPANIMENTS

Sliced Pork Tenderloin with Caramelized Onions and Apple Sage Demi-Glace
Thai Chili-Glazed Canadian Salmon
Bourbon Maple-Glazed Ham
Roasted Leg of Lamb with Mint Jus
Red Wine-Braised Chicken with Mushrooms and Onions
Smoked Gouda Polenta
Yukon Gold Mashed Potatoes with Housemade Gravy
Collard Greens with Bentons Bacon
Roasted Caulilini

ASSORTED HOUSEMADE DESSERTS

\$48 (ages 12 and older) | \$25 (ages 5-11)

Free (ages 4 and younger)

(Tax and 20% gratuity will be added)

Coffee, Tea, and Soft Beverages Included

Reservations: 828-295-5505 | www.chetola.com

