2025 EASTER MENU

GRAND BALLROOM

SALAD STATION

Seasonal Mixed Salad Greens[^]

Tossed Romaine Lettuce Served with an Assortment of Salad Condiments & Seasonal Dressings

Wild Rice Christmas Salad

With Cherry Tomatoes, Parsley, Green Peas, Feta Cheese, Red Onion and Walnuts

Assorted Fruit Platters

Antipasto Platter[^] (gf)

Assorted Cheese*, Dried Fruit^, and Nut^ Platters (all gf)
Fresh Fruit Ambrosia* (gf)

BREAKFAST STATION

Cheesy Scrambled Eggs* (gf)
O'Brien Breakfast Potatoes^ (gf)
Hickory Smoked Bacon (gf)
Sausage Links (gf)
Omelet Station

COLD STATION

Jumbo Shrimp Cocktail (gf)
Cajun-Spiced Seafood Medley^
Teriyaki and Garlic Rosemary-Flavored Salmon (gf)

Served with Capers, Chopped Boiled Eggs, Red Onions, Cream Cheese, and Pesto Cream Cheese

ENTREÉS & SIDES

Provencal Chicken (gf)

Served with Natural Au Jus

Three Cheese Macaroni & Cheese*
Argentina Pan-Seared Tilapia (gf)

Served with Chimichurri Cream Sauce (gf)

Easter Holiday Vegetable Medley[^]

 ${\it Carrots, Red Peppers, Brussel Sprouts, Cauliflower,} \\ {\it Broccoli, Yellow Squash}$

Rustic-Style Garlic Mashed Potatoes*

Served with Brown Gravy*

Festive Rice Pilaf*

Served with Toasted Pecans, Green Peas, Golden Raisins

CARVING STATION

Lemon Lavender Glazed Baked Ham (gf)
Mushroom Wellington^

Served with Port Wine Sauce

Holiday-Spiced Rubbed Prime Rib (gf)

Served with Natural Au Jus

DESSERT STATION

Assorted Cookies*

Brownies*

Easter-Themed Cupcakes*

Key Lime Pie*

Apple Pie*

Cherry Pie*

Blueberry Pie*

Assorted Cheesecakes*

Carrot Cake*

Chocolate Decadence Cake*

Assorted Gluten-Free Desserts

CHILDREN OFFERINGS

Chili Frito Casserole French Bread Assorted Pizza Breakfast Cereal Station

GF = gluten free; * = item is vegetarian; ^ = item is vegan