



# EASTER MENU

Served all day from 10:00-3:00



## PRIMA GALA EASTER BRUNCH CELEBRATION

\$56 PER ADULT \$24 PER CHILD 3 AND UNDER ARE FREE

*Fresh Baked Danish, Butter Croissants and Morning Pastries*

### *Fresh Fruit Cocktail Display*

*Fresh cantaloupe and honey dew melon, strawberries, blueberries, black berries*

### *Raw Bar Station*

*Jumbo shrimp cocktail, clams on the half shell, fresh shucked oysters*

### *Grazing Antipasto Table*

*Specially house salads, harvest, mixed greens, Cesar, caprese, roasted vegetables, marinated roasted peppers and Italian specialties*

### *Rustic Breads & Charcuterie Table*

*Homemade focaccia, fresh baguettes, specialty flatbreads, crostini, imported cheeses and cured meats*

### *Breakfast Table*

SCRAMBLED EGGS

CRISP BACON & BREAKFAST SAUSAGE

HOMEMADE HASH & COUNTRY POTATOES

TEXAS FRENCH TOAST & PANCAKES

*Accompanied with fresh berries, whipped cream, whipped butter and maple syrup*

### *Mamma's Specialties*

STUFFED SHELLS

*Tossed in our fresh marinara sauce*

CHICKEN MARSALA

*Tossed with button mushrooms in our signature marsala wine sauce*

SEAFOOD NEWBURG

*Lobster, shrimp, scallops and haddock baked in our famous creamy newburg sauce topped with ritz crackers*

### *Carving Station*

**SLOW COOKED ROASTED SIRLOIN, HONEY GLAZED HAM AND ROASTED LEG OF LAMB**

*Accompanied with mint jelly, horse radish and au ju*

### *Dessert Station*

*Tiramisu, cannoli, flourless chocolate cake, carrot cake, white chocolate limoncello mousse cake, chocolate mousse cake, cheesecake, ice cream sundae bar and assorted mini pastry*

### *For The Kids*

CHICKEN FINGERS

TOASTED RAVIOLI

MAC & CHEESE

TATER TOTS