

Easter Buffet

Served from 12 pm to 6 PM Upstairs in the Sunset Ballroom

Deville Eggs Garni
Seared Ahi Tuna with Wasabi Aioli
House-Cured Salmon with Herbed Croutons
Marinated Beets with Fresh Herbs and Bacon Dressing
Watermelon Salad with Fresh Mint, Feta Cheese and Balsamic Drizzle
Israeli Couscous with Toasted Walnuts, Apricots, Figs & Clover Honey Dressing
Bow Tie Pasta Salad with Cucumbers, Peppers, Feta Cheese & Herbed Burgundy Vinaigrette
Baby Mozzarella "Caprese" with Herbed Pesto
Chilled Mussels in a Spicy Fra Diavolo Sauce
Sliced Pastrami with a Horseradish Aioli
Assorted Sausages & Salamis
Classic Shrimp Cocktail

Lettuce & Field Greens with Assorted Dressings, Herb Croutons & Parmesan-Reggiano Cheese
Freshly Baked Rolls

Carved Leg of Lamb with Lamb Demi-Glace
Easter Ham with Orange Brown Sugar Glaze
Salmon Filet with Bon Appétit Cucumber Dill Sauce
Roasted Prime Rib of Beef with Au Jus - Carved to Order
Penne á la Vodka with Shaved Parmesan & Italian Sausage
Breast of Chicken in a Wild Mushroom Cream Sauce
Truffled Macaroni and Cheese
Belgian Waffles with Maple Syrup & Honey Butter
Classic Eggs Benedict

Wild Rice Pilaf Yukon Gold Mashed Potatoes
Carrots Vichy Green Beans with Toasted Almonds

An Assortment of Cakes and Cheesecakes, Mini Pastries, Chocolate Éclairs,
Cream Puffs, Fresh Berries

"Meinl" House Blend Coffee and Aromatic Tea

\$69.95 + Tax

Children Under 10 **\$12.95**

Bon Appetit Restaurant | Easter Buffet 2019 | 727.733.2151



Happy Easter!

To Begin with ... Sweet Corn & Crab Bisque with Fresh Cream
or
Fresh Fruits & Berries with Blue Agave Nectar
or
Maine Lobster Cocktail with European Brandy Dressing

To Whet the Appetite ... A Special Salad with Strawberries, Toasted Walnuts,
Parmesan Cheese and our Bon Appétit House Dressing

The Chef Offers Something Special ...

Jumbo Lump Crabmeat Martini with a Roasted Pepper Aioli & Avocado Salad 18
Fresh Burrata Cheese on Portobello & Tomato Carpaccio with Herbed Pesto & Balsamic Reduction
Served with Rustic Focaccia Bread 13
Cold Smoked Salmon on Potato Pancakes with Apple Celery Slaw 16
Escargot Baked in Herb Butter & Demi-Glace with a Hint of Curry 12
Bon Appetit Shrimp Cocktail 15

Followed by the Main Course ...

8 oz. Filet Mignon over Potato Pancakes with a Shiitake Mushroom Demi-Glace
Pan-Seared Chilean Sea Bass over a Ragout of Sweet Corn, Tomatoes, Eggplant, Fava Beans & Balsamic Reduction
Easter Ham Baked with Brown Sugar, Served with Black Mission Figs & an Orange Glaze
Lump Crab Cakes with a Shaved Cucumber & Fennel Salad with Stone Ground Mustard Aioli
Rack of Lamb with a Toasted Pistachio - Dijon Crust & Lamb Demi Glace
Broiled 8 oz. Lobster Tail Served with Drawn Butter

All Main Courses are Served with Fresh Vegetables, Sweet Potato Croquette & Freshly Baked Rolls

To Finish the Feast ...

Bon Appétit Chocolate Mousse with Crispy Gaufrette
or
Key Lime Pie with Fresh Whipped Cream and Melba Sauce
Bon Appétit House Blend Coffee or Aromatic Tea

\$ 69.95 + Tax

Children Under 10 \$12.95
or

See our Special Children's Menu

