

Gathering of Nations Buffet

2012

Easter Sunday

11:00 AM to 9:00 PM

SALAD BAR

Peel and Eat Shrimp,
Gulf Oysters on the Half-Shell
Oak Smoked Salmon and Rainbow Trout,
Balsamic Marinated Button Mushrooms and Grape Tomatoes, Caesar Salad,
Penne Pasta Tossed with Sun Dried Tomatoes and Mozzarella
English Snow Pea Salad, Chico Mustard Potato Salad,
Chilled Spring Mesclun Greens with Our House Dressings
Seasonal Fruit Display and International Cheeses from Around the World

SOUP KETTLE

Cognac French Onion Soup with Toasted Cheese Baguette.
Cream of Asparagus Soup with Fire Roasted Peppers

RIO GRANDE GRILL

Barbacoa de Cachete
Menudo, Pavo en Pipián.
Coctel de Camarone
Tortilla Crusted Tilapia with Lemon Herb Butter
Calabacitas Con Queso
Red and Green Beef and Chicken Enchiladas
Spanish Rice and Refried Bean with Chicharrones
Tortilla Chips, Guacamole, Assorted Salsas and Condiments

CARVING STATION

Slow Roasted Chimayo Chili Rubbed Prime Rib of Beef with Aujus
Orange Blossom Honey Baked Virginia Ham with Mango Chutney

MAMA'S KITCHEN

Smashed Yukon Gold Potatoes, Fried Sweet Potato Wedges, Roasted Rosemary Baby Reds
Green Bean Casserole, Stuffed Roma Tomatoes, Spaghetti Squash
St. Louis Pork Ribs with Lemon Chipotle Barbeque
Roasted Leg of Australian Lamb with Mint Demi Sauce
Crispy Long Island Duck Breast on Citrus Port Glaze
Traditional Apache Fry Bread with Hearty Green Chili Stew
Red Snapper with Poblano Hollandaise on Saffron Rice
Green Goddess Pilaf and Apple Pecan Wild Grains

TUSCAN GRILL

Italian Rabbit Stew
Sautéed Chicken on Marsala Cilantro Sauce
Classic Ratatouille Nicoise
Seafood Penne Pasta Primavera
Stuffed Pork Loin with Spinach and Pine Nuts A La Forestiere
Amaretto Cream Cheese stuffed Cannolis
Fresh Baked Calzones and Pizzas

CHOW-CHOW

Szechuan Twice Cooked Pork
Shrimp Lo-Mein Noodles
Chinese Gingered Beef Stir Fry
Ham and Pineapple Fried Rice.
Shrimp Purses, Chicken Eggrolls, Vegetable Spring Rolls,
Vietnamese Octopus Salad & Fresh Sushi
Shiitake Mushrooms Miso Soup with Sun Dried Anchovies.

DESSERT TABLE

Our Pastry Chefs Creation of Petits Fours, Pies, Easter Cookies and Cakes

Adults - \$28.99

Seniors - \$23.99

Children under 12 - \$12.99