

# Easter Brunch Buffet

Sunday April 16, 2017

11 am to 3 pm

featuring:

## Raw Bar

gulf shrimp cocktail · jonah crab claws · east coast oysters · appropriate condiments  
cold smoked salmon · red onion · caper · cream cheese · lavosh

## Omelette Station

cheddar cheese · feta · spinach · tomato · mushroom  
bacon · ham · peppers · onion · avocado

## Breakfast Station

soft scrambled eggs  
applewood smoked bacon · maple sausage · fresh fruit  
buttermilk fried chicken and waffles with Vermont maple syrup  
lowcountry shrimp & grits with tasso ham and Anson Mills antebellum grits  
cornflake crusted french toast  
crispy cottage fries

## Antipasto Station

lacinato kale caesar salad with garlic crouton and shaved Grana Padana  
caprese salad with grape tomato, basil and bocconcini mozzarella  
The Kitchen Sink pasta salad with mixed beans, cucumber, tomato, feta and balsamic  
cured meats and cheeses  
wild mushrooms · roasted beets · eggplant caponata · white bean hummus  
Fabled Foods crostini

## Entree Station

chef carved standing rib roast · creamed horseradish · au jus  
honey glazed pit ham · mustard sauce · DISH mac 'n cheese with caramelized onion  
rigatoni saltimbocca with veal, prosciutto and sage  
blanched asparagus with lemon vinaigrette  
fried brussel sprouts with maple bacon  
assorted breads and rolls

## Dessert Bar

Assorted Miniature Desserts including:  
Chocolate Cream Pies, Smores, Cheesecake, Chocolate Chip Cookies,  
Strawberry Shortcake

Malted Waffle bar with J Fosters Ice Cream  
and assorted toppings

**\$ 49. per person**

excludes beverages, tax and gratuity

**DISH**  
BAR & GRILL

