

Easter Buffet Menu

Harbor's Edge Restaurant Sunday, March 27, 2016 9:30 AM-2:00 PM

BREAKFAST SPECIALTIES

Made to Order Waffles Served with Maple Syrup

Chicken apple sausage, smoked bacon, sautéed breakfast potatoes with peppers, eggs benedict with chiquilin hollandaise and charred tomato, assorted danish pastries, croissants and seasonal muffins

Made to Order Omelets

Diced tomatoes, mushrooms, scallions, ham, cheddar cheese, Swiss cheese, baby spinach and house-made charred salsa

SALADS

Waldorf Chicken Salad Tuna & Mango Salad Quinoa & Dried Fruit Salad

SOUPS

Tomato SoupGrilled cheese croutons

Classic Clam Chowder Oyster Crackers

CHEESE & CHARCUTERIE

California Cypress Grove cheeses, locally sourced hand crafted smoked and cured meats, wild Bills Bees flower honey & marmalades

Served with local artisan breads: Assortment of rustic breads including grain, French white, olive and cheese, honey comb, rosemary olive oil and Rain Forest crackers

SEAFOOD

Chilled shrimp, New Zealand Green Lip mussels, crab claws, Norwegian smoked salmon & house-made cocktail sauce Mignonette

Ceviche Martini

Local Sea Bass, lime, jalapeno & cilantro

CARVING STATIONS

Brandt Beef Farms Salt Crusted Prime Rib Classic au jus

Spring Lamb Leg

Julian apple chutney & rosemary glaze

MADE TO ORDER TACOS

World Famous Baja California Fish Taco Cilantro, avocado, cabbage, pinto beans, Ozzie salsa Mexicana & pico de gallo

ENTREES

Free- Range Roasted Chicken
Truffle cheese potato

Grilled West Coast SalmonWhite bean & tomato stew

Shrimp and ChorizoChimichurri whipped Yukon potato

DESSERTS

Assorted Mini Pastries Cones Tarts Egg Nog Pannacota Macaroons Chocolates

\$54.95 for adults, \$22.95 for children, complimentary for children age 5 and under | Tax & gratuities not included Includes 1 glass of complimentary sparkling wine per adult & live entertainment from 10:00 AM - 2:00 PM.