

EASTER BRUNCH BUFFET CELEBRATION  
HARRY'S SAVOY BALLROOM  
SUNDAY, APRIL 17, 2022  
10:00 AM TO 3:00 PM

APPETIZER BUFFET

Golden Hawaiian Pineapple & Strawberries  
Cheese Display of Muenster and Smoked Gouda  
St. James Norwegian Smoked Salmon  
Chesapeake Style Shrimp Cocktail  
"BLT" Pasta Salad: Gemelli, Pancetta, Roma Tomatoes and Romaine Lettuce  
Spinach Salad, Spiced Barley, Olives, Local Mushrooms,  
Roasted Garlic & Herb Vinaigrette  
Mixed Greens Salad, Grape Tomatoes, Red Onions, Balsamic Vinaigrette  
Display of Bagels and Pastries with Cream Cheese  
Artisan Breads

CHEF'S CARVING & ACTION STATIONS

Harry's Award-Winning Prime Rib Au Jus  
Honey Roasted Glazed Ham, Wholegrain Mustard  
Deluxe Omelets and Eggs any style

HOT BUFFET

Toasted Cheese Blintzes, Fresh Berries, Peach Compote  
Cheddar & Broccoli Quiche  
Classic Baked Brioche Cinnamon French Toast, Maple Syrup  
Harry's Home-Fried Potatoes  
Roasted Country Sausage Links and Bacon  
Haricots Verts & Baby Carrots  
Chicken Cacciatore  
Roasted Atlantic Salmon, Citrus Agave Glaze

CHILDREN'S BUFFET

Scrambled Eggs, Baked French Toast, Chicken Fingers,  
Steamed Cauliflower & Carrots

GRAND DESSERT BUFFET

Coffee Cake, Carrot Cake Bites, Cream Puffs  
Raspberry Swirl Cheesecake, Fresh Lemon Bars, Chocolate Mousse Tarts, Assorted Almond  
Cream Fruit Tarts, Eclairs, Strawberry Shortcake Shooters, Brownie Bars, Key Lime Bites,  
Mascarpone Orange Cannoli

\$56.95 (PLUS 22% SERVICE CHARGE) FOR ADULTS;  
\$19.95 FOR CHILDREN (AGED 5-12, PLUS 22% SERVICE CHARGE);  
UNDER AGE 5 FREE OF CHARGE. NON-ALCOHOLIC BEVERAGES INCLUDED.  
MENU SUBJECT TO CHANGE.