

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.