Fresh Rolls, Assorted Inn Baked Goods Whipped butter, House Preserves Fresh Fruit Display

House Greens
Horiatiki (traditional Greek salad)
Spring Asparagus Salad, Waldorf Salad

Charcuterie of Smoked Meats, Artisan Cheese
Smoked Salmon, Deviled Eggs
Spinach, Sundried Tomato & Feta Quiche
Mediterranean Steamed Mussels
Chicken Picatti
Lemon Pepper and Spinach stuffed Sole
Roasted Potato & Seasonal Vegetables
For the Kids - French toast Bar, Mini Pogos, Mac N' Cheese

Featuring

Carvery of Chef Tammy's famous Beef Brisket.
French Onion & Apple Stuffed Pork Loin
& a Special Build your own Pasta Station

Sweet Endings with a selection of our delectable Inn baked desserts

BRUNCH

BUFFET

SUNDAY

MAY 12TH

11 - 3

