



Easter Buffet

Chilled Station & Small Bites

Seafood Assortment
Prawns, Mussels, Clams, Cocktail Sauce, Lemon
Wedges, Marie Rose

Smoked Alaska Salmon Lox
With Classic Accoutrements: Capers, Red Onion,
Cream Cheese, Lemon

Artisanal Cheese and Cured Meats
Pickled Vegetables, Preserves, Baguette

Antipasto Vegetable Display
Grilled Vegetables, Hummus, Olives,
Artichoke Spread

Selection of Fresh Fruits

Salads

Maple Roasted Beet & Walnut
Goat Cheese, Arugula, Balsamic Vinaigrette

Spinach & Squash
Toasted Sunflower Seeds, Dried Cranberries,
Feta Cheese, Lemon and Thyme Dressing

Build Your Own Greens
Spring Mix, Heirloom Cherry Tomatoes,
Cucumber, Sprouts, Radish, 2 Dressings

Kids Buffet

Chicken Tenders

Tater Tots

Mac & Cheese

Mini Belgian Waffles with Fixings

Buttered Green Beans

Hot Dishes

Pepper Crusted Prime Rib
Horseradish, Bordelaise Sauce

Honey & Dijon Glazed Ham
Cajun Pineapple Chutney

Pan Seared Salmon
Aurore Sauce

Wild Mushroom Risotto
Parmesan, Herb Blend

Penne Primavera
Arrabiata Tomato Sauce, Spring Vegetables

Creamy Roasted Garlic Mashed Potatoes

Birch-Glazed Baby Carrots

Lemon Butter Asparagus

Brunch Entrées

Charred Pepper & Onion Breakfast Hash
Fresh Herbs

Sundried Tomato and 3 Cheese Frittata

Huevos Rancheros
Black Beans, Ranchero Sauce, Cotija Cheese,
Warm Tortillas

Flaky Bread Pudding
Cinnamon Chantilly Cream, Maple Syrup Bacon

Chef Curated Pastries



Join Us:

April 5th • 12:00 PM
Kahiltna Court

**Per Person
(Inclusive of Gratuity):**

Adult: \$140
Child (7–12): \$70
6 and under: Free