



The Comus Inn Easter Grand Buffet 2019

Artisanal Pastries and Bread

Artisanal Rolls, Croissants, Pastries and Muffins with Preserves and Butter

Appetizers

Fresh Cut Fruit with Vanilla Greek Yogurt and House made Granola (GF)

Scottish Smoked Salmon with Cucumber Tomato Caper Relish, Dill Cream, and Flatbread Crackers

Chilled Pea, Avocado and Mint Soup (GF, V)

Roasted Sweet Potato Salad with Maple Mustard Vinaigrette (GF, V)

Ancient Grains Salad with Artichokes, Olives, Chickpeas, Tomatoes and Lemon Tarragon Vinaigrette (V)

Baby Spinach and Arugula Salad with Cherry Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette

Classic Caesar Salad with Parmesan Cheese and Croutons

Entrees

Classic Egg Benedict, Eggs Chesapeake, and Eggs Florentine with Hollandaise

Made to Order Omelets with an Assortment of Fillings such as Havarti Cheese, Cheddar Jack Cheese, Bell Pepper, Scallions, Mushrooms, Spinach, Sun-dried Tomatoes, Ham and Chorizo Sausage

Waffle and Gourmet Topping Bar with Cinnamon Apples, Blueberry Syrup, Maple Syrup, Chocolate Syrup, Chocolate Chips, Candied Bacon and Toasted Coconut

Smoked Ham with Brown Sugar Citrus Glaze (GF)

Garlic Roasted Leg of Lamb with Sun-dried Blueberry Mint Pesto (GF)

Beef Prime Rib with Horseradish Cream Sauce and Au Jus (gf)

Catch of the Day with A Lemon Dill Cream Sauce

Side Dishes

Apple Wood Smoked Bacon and Sausage Links (GF)

Seasonal Spring Vegetable Medley (V, GF)

Sour Cream and Chive Whipped Potatoes (GF)

Southern Baked Macaroni Cheese

Spring Dessert Station with Carrot Cake, Lemon Bars, Cheesecake, Cookies and More!

Adults \$49.95, Children 5-10 years old \$15.00

Easter Sunday 11:00am- 5:00pm

