



EASTER SUNDAY BRUNCH BUFFET LODGE OF FOUR SEASONS

STARTERS

CHEESE & CHARCUTERIE

domestic and international cheese, cured smoked meats

BAKERS DISPLAY

croissants, rustic breads, assorted muffins and danishes

FRESH SEAFOOD

peel and eat shrimp, lemon, cocktail sauce, smoked salmon and accoutrements

SEASONAL FRUIT

assorted melons, seasonal berries, grapes, pineapple, yogurt dip

BRUNCH CLASSICS

OMELET STATION

ASSORTED MINI QUICHES

DEVILED EGGS

BACON AND SAUSAGE

CHEESE BLINTZ

ENTRÉES

BLACKENED MAHI

mahi mahi lightly blackened and topped with a cajun cream sauce with bay shrimp

CAJUN SEAFOOD

shrimp, scallops, onions, bell peppers, mushrooms, cajun cream sauce layered over jalapeno cheddar grits

ROASTED STRIP LOIN

served with a brandy peppercorn sauce

HERB CRUSTED CHICKEN

fine herbs, mediterranean vegetables

ASSORTED DESSERTS

SOUP & SALAD

TOMATO BASIL BISQUE

tomatoes, garlic, chicken stock, thyme, olive oil, cream, cheese crostinis

GREEK SALAD

spinach, cucumbers, red onions, kalamata olives, sun dried tomatoes, heart of palm, feta cheese, greek dressing

CAESAR SALAD

crisp romaine lettuce, parmesan cheese, croutons, caesar dressing

PASTA SALAD

penne pasta, spring peas, roasted red peppers, mayonnaise, seasoning

CARVING STATION

SLOW ROASTED PRIME RIB

certified angus beef, au jus, creamy horseradish

BROWN SUGAR GLAZED BAKED HAM

maple bourbon sauce

ACCOMPANIMENTS

THYME BUTTER GREEN BEANS

GARLICKY MASHED POTATOES

CHEESY HASHBROWN CASSEROLE

RICE PILAF

Easter Hours: 11am-3pm
Adults: \$43.00 Children 5-12: \$19.00, Children 4 and under eat free.
Price includes Coffee, Tea, Iced Tea, Soda
The applicable sales tax and 20% service charge will be added to the check.
Reservations Suggested: Online at OpenTable or call 573-365-8009
HK's Restaurant & Bar located in The Lodge of Four Seasons

