

The Valley Ho Easter Buffet

Salad Buffet

Grilled Spring Vegetables with Dill Aioli
Chilled Shrimp, Lemon + Cocktail Sauce
Quinoa Salad, Sweet Peppers + Basil Vinaigrette
Tuscan Kale Salad with Pine Nuts, Pears + Pecorino
Field Greens, Cucumbers + Heirloom Cherry Tomatoes, Selection of Dressings
Asparagus Salad with Chopped Egg, Toasted Breadcrumbs, Parsley + Lemon
Campari Tomatoes with Basil, Maldon Sea Salt + Meyer Lemon Olive Oil
Variety of Sliced Fruits and Berries
Assorted Artisan Breads
Cheese Board

Omelets

Omelets and Eggs Made to Order

Carvery

Roast Beef with Mushroom Thyme Demi-Glace
Honey-Glazed Easter Ham with Whole-Grain Mustard Sauce

Hot Specialties

Eggs Benedict
Pan-Seared Salmon with Mustard-Dill Beurre Blanc
Roasted Cauliflower, Golden Raisins, Parsley + Capers
Brown Rice Pilaf with Beets, Sun-Dried Cherries + Local Radishes
Spaghetti Squash with Tomato Coulis + Tuscan Kale
Sour Cream Horseradish Mashed Potatoes

Desserts

Chocolate Pecan Bars
Red Velvet Cupcakes with Coconut Frosting
Rhubarb Tartelettes with a Brown Butter Almond Crust
Lemon Chiffon Cake with Vanilla Sour Cream Frosting
Banana Cream Pie with Chocolate Whipped Cream
Spring Berry Parfaits with Lavender Pastry Cream
New York Cheesecake with Brandied Cherries
Flourless Chocolate Cake
Crème Brulee Spoons

\$69 per person, plus tax, gratuity + alcohol
\$19 per child, 12 + under