

THE CARVING BLOCK

Honey Glazed Ham

Mustard Cream Sauce

Garlic Herb Crusted Prime Rib

Demi Au Jus and Horseradish Cream

Guinness Marinated Glazed Pork Tenderloin

Garlic Apricot Herb Cream Sauce

SEAFOOD TOWER

Shrimp Cocktail | Crab Claws | Lobster Tails | Raw Oysters

Tuna and Salmon | Poke Cups | Crab Salad Cups

Scallop Ceviche Cups

Nantucket Bay Scallops | Citrus | Mango | Jalapeño | Cilantro | Coconut Milk

Southern BBQ Oyster Shooters

Spicy BBQ Bloody Mary Mix | Cornichons

Oysters Bienville

Creamy Shrimp | Mushroom and Bell Pepper Sauce | Bacon | Parmesan | Breadcrumbs

Housemade Smoked Salmon Display

Smoked Salmon | Cream Cheese Spread | Onions, Capers | Tomatoes

Fresh Dill | Bagel Chips | Pumpernickel Toasts

BREAKFAST SPECIALTIES

Wright's Thick Cut Bacon

Sausage Links and Sausage Patties

Chorizo and Manchego Breakfast Strata

with Poblano Peppers

Deviled Egg Sandwiches

Tropical Agua Fresca

Crispy Duck Confit and Waffle Bites

Mini Waffles topped with Shredded Duck Confit | Bourbon Maple Syrup

Pickled Blueberry Compote

OMELET STATION

Omelets and Eggs Cooked-to-Order

Tomatoes | Peppers | Onions | Spinach | Jalapeños | Mushrooms

Shredded Cheddar Cheese | Swiss Cheese | Bacon | Diced Sausage | Chorizo | Ham

PASTA STATION

Fettucine | Penne | Cheese Ravioli | Marinara | Alfredo | Pesto Sauces

Diced Grilled Chicken | Shrimp | Garlic | Sundried Tomatoes | Asparagus Spears

Shredded Parmesan Cheese | Basil | Red Pepper Flakes | Garlic

SOUP AND ÉTOUFFÉE STATION

San Luis Gumbo

Rich Dark Roux Seafood Based Gumbo or Light Blonde Roux Chicken Based Gumbo
Steamed Rice | Potato Salad | Diced Chicken | Diced Smoked Sausage | Crawfish Tails
Shrimp | Lump Crab | Green Onions | Chives | Mini Cornbread Muffins | Lemons

Creole Étouffée

Rich Silky Étouffée Sauce over Steamed Jasmine Rice with Shrimp and Lobster

TRADITIONAL FAVORITES

Miso Butter Cod with Ginger Scallion Sauce

Cod Roasted with White Miso Butter | Topped with Ginger Scallion Sauce
and Toasted Sesame Seeds

Roasted Yuzu Kosho Butter Airline Chicken Breast

Brined Airline Chicken Breast | Roasted and Finished with Yuzu Kosho Butter

Potato Gratin Dauphinoise

Black Pepper and Parmesan Risotto

Charred Broccolini with Zhoug and Feta

Grilled Broccolini Tossed in Zhoug and Feta Cheese

Harissa

Roasted Tri-Color Carrots with Goat Cheese | Pistachio | Mint

Charred Asparagus with Lemon Gremolata

SALADS AND CHARCUTERIE

Spring Mix | Chopped Romaine | Spinach | Shredded Carrots | Sliced Grape Tomatoes
Sliced Mushrooms | Olives | Sliced Cucumbers | Diced Hard Boiled Eggs | Bacon Bits
Croutons | Sliced Strawberries | Sliced Red Onions | Ranch Dressing
Blue Cheese Dressing | Balsamic Vinaigrette Dressing | Strawberry Vinaigrette Dressing

Spring Pea and Prosciutto Salad

English Peas | Snap Peas | Pea Shoots | Crispy Prosciutto Chips
Shaved Parmesan Cheese | Mint | Lemon | Extra Virgin Olive Oil

Heirloom Tomato and Burrata Salad

Multi-Color Heirloom Tomato | Torn Burrata Cheese | Basil Oil | Balsamic Pearls
Maldon Salt | Micro Basil | Edible Flowers

Charcuterie with Aged Meats | Salami | Dried Fruits | Nuts and Fruit Spreads
Assorted Pates | Flat Breads | Crackers | Sliced Fruit and Berry Display with Melons
Pineapples | Mangoes | Strawberries | Fresh Artisan Breads

KID'S FAVORITES

Pepperoni and Cheese Pizzas

Crispy Chicken Tenders

Mini Corndogs

Creamy Mac n' Cheese

Tater Tots

Steamed Broccoli Florets

Sliced Watermelon Wedges

DESSERT

Chef Miguel's Easter Wonderland