

STONEHOUSE

• EASTER BUFFET •

MAKE A RESERVATION

BAKED GOODS

assorted mini muffins • croissants
chocolate croissants • scones • cinnamon rolls

FRUIT

seasonal fruit • yogurt • granola

MINI BAGELS

lox • cream cheese • red onion • tomato & caper salad • butter • jam

GARDEN VEGETABLE CRUDITÉ

display of vegetables with dipping sauces

ARTISANAL CHEESE SELECTION

manchego, goat's milk camembert and crucolo, traditional accoutrements

CHARCUTERIE BOARD

soppressata, speck,
pepperoni, prosciutto

selection of cured &
brined olives

fresh mozzarella,
parmesan cheese

classic hummus, baba ghanoush,
spinach & artichoke dip

grilled vegetables &
roasted tri colored peppers

baguette, focaccia,
everything flatbread, toasted pita

• OMELET STATION •

farm fresh eggs with an assortment
of fillings | spinach, pepper,
red onion, tomato, asparagus, mushroom,
ham, gruyere, feta & cheddar

• SALAD STATION •

romaine & kale caesar • classic dressing,
sourdough croutons, parmesan
iceberg wedge • tomato, bacon, blue
cheese dressing, crispy onions

• BELGIUM WAFFLE STATION •

made to order with an
assortment of toppings |
fresh berries, whipped cream,
fruit compote, maple
syrup, bananas foster sauce

• CARVING STATION •

glazed honey ham • pineapple chutney
roasted salmon • creamy dill sauce
leg of lamb • natural rosemary jus
green beans • almonds & brown butter
roasted russet potatoes with lemon & garlic

• BREAKFAST STATION •

traditional french toast • cheesecake
stuffed french toast • vegetable frittata
scrambled eggs • sweet sausage
applewood bacon • turkey bacon
stone house home fries

• PASTA STATION •

eggplant rollatini
selections of rigatoni & cavatelli
with choice of pesto,
vodka & alfredo sauces
roasted peppers,
broccoli rabe, chicken, sausage

• DESSERT STATION •

chefs selection of mini cakes & desserts
assorted cookies
petit fours
ice cream bar
stone house seasonal chocolate bark

11AM-3PM • \$79++ adults • \$30++ children under 12

Executive Chef, David Drake