

Easter Brunch



\$42 Adults • \$15 Children 5 to 12 • 4 & under free
11am-6:30pm • Live Piano • Includes Complimentary Bloody Mary *or* Mimosa

COLD ITEMS

SPRING GREENS Seasonal Toppings, Raspberry Vinaigrette, Herbed Buttermilk Dressing
BROCCOLI SALAD Applewood Smoked Bacon, Dried Cranberries, Red Onions, Roasted Sunflower Seeds
SMOKED SALMON PLATTER Capers, Boiled Eggs, Dill Infused Cream Cheese, Cherry Tomatoes, Chives
SOUTHERN POTATO SALAD Yukon Gold Potatoes, Sweet Relish, Celery, Spring Onions
WALDORF SALAD Slab Bacon, Toasted Walnuts, Granny Smith Apples, Fresh Celery, Grapes
SPICY LOWCOUNTRY BLUE CRAB DEVILED EGGS • **SLICED FRUIT PLATTER** with Cinnamon Yogurt Dip
MUFFINS • **SCONES** • **CINNAMON ROLLS** • **CROISSANTS**

MAIN BUFFET

LOCAL SHRIMP & PEPPER JACK GRITS Bell Peppers, Onions, Tasso Ham & Lobster Gravy
GRILLED LOCAL SWORDFISH with Pineapple-Jalapeno Salsa
BRAISED BONELESS CHICKEN with Mepkin Abby Oyster Mushrooms, Marsala sauce
ROASTED SPRING SQUASH & RIGATONI PASTA with Pesto Cream Sauce
MACARONI & CHEESE CASSEROLE with Mushrooms, Leeks
BROCCOLI & CHEDDAR CASSEROLE topped with Crispy "Charleston Sweets" Onions
SOUTHERN GREEN BEANS with Corn & Caramelized Onions
CREAMY MASHED POTATOES with Fresh Chives • **VARIETY OF QUICHES**
BUTTERMILK BISCUITS • **DINNER ROLLS**

CARVING STATIONS

THYME & GARLIC CRUSTED PRIME RIB OF BEEF with Rosemary Au Jus, Horseradish Sauce
MOLASSES GLAZED PIT HAM with Spicy Honey Sauce & Dijonnaise
GRILLED LEG OF LAMB with Mint Pesto, Tzatziki Sauce

DESSERTS

PECAN PIE • **CHEESECAKE** • **COCONUT CAKE** • **STRAWBERRY SHORTCAKE**
BANANA PUDDING PARFAITS • **FUDGE BROWNIES** • **ASSORTED COOKIES**
SOFT SERVE ICE CREAM STATION with Toppings & Sauces