**EASTER SUNDAY BUFFET**

**@ The Simsbury Inn**

 **April 20,2025**

$79.95++ Adults/$26.95 Children 6-12/ Children 5 & Under Free

Seating’s times 10:30,1:00,2:30

 **Call 860-392-0309 for Reservations**

Assorted Breakfast Breads & Pastries prepared by our In-House Pastry Chef

Baked Brie with Pecans and honey, Bagel Chips and Crusty Bread

**Chilled Seafood Cocktail Station**

Poached Shrimp with

Peppercorn Cocktail Sauce

Oysters on the Half Shell with Horseradish and Lemon

Steamed Clams and mussels

Sliced Smoked Salmon with Chopped Egg and Capers

**Antipasto Display**

Cured Meats, Artisan Cheeses, Marinated Olives and Roasted Vegetables

**Salad Station**

A Selection of Composed Salads

A Selection of Artisan Greens with Appropriate Accompaniments

**Breakfast Stations**

Made to Order Eggs & Omelets

Warm Assorted Belgian Waffles

With whip cream, Fruit toppings, Nuts and Flavored Syrups

Cheesy scrambled eggs with corn and black bean hash

 Bacon & Grilled Breakfast Sausage

French Toast with Bourbon Maple Pecan crumble

**Carving Station**

 Brown sugar and pineapple Glazed Ham

Roasted Garlic and Herb Prime Rib

Easter Kielbasa

**Dinner Buffet**

Baked Lobster Mac and Cheese with a cheddar herb crust

Broiled Saltimbocca chicken with prosciutto and sage cream

Herb Crusted Pork with braised fennel and pears with pan au jus

Toscana Salmon with lemon butter sauce

Wild Mushroom and leek au gratin potatoes with gruyere cheese

Honey roasted garlic baby carrots and haricot verts

Our own Pastry Chef’s Decadent Dessert Display