

The Seelbach Hotel

Easter Day April 21st 2019

Soups

Asparagus Bisque and Creamy Cauliflower with roasted Garlic

First Course

Broccoli crispy ham and cranberry salad, Spinach strawberry and almond salad,
Spring pea edamame and red onion salad, cucumber tomato and feta salad, smoked tomato
Caesar salad

Citrus poached shrimp cocktail & Jonah crab claws, smoked seafood & Atlantic salmon
Cocktail sauce and mignonette

The Spread

A selection of regional cheeses and artisan meats will include
Capriole Farms, Boone Creek Creamery, Kenny's Farmhouse Cheese & Smoking Goose cured
meats, deviled eggs

Bakery

Assortment of pastries will include
Maple pecan, apple, cheese Danish & cinnamon rolls, Traditional & chocolate croissants,
Raspberry white chocolate scones & blueberry and lemon poppy muffins, coffee cake, banana
bread and savory breads



The Traditional

Assorted Individual Quiches

Carve Baked ham with pineapple orange glaze

From The chaffers

Boursin cheese Yukon gold potato gratin

Green and white asparagus lemon infuse oil

Baby spring herb basted vegetable bouquet

Herb roast chicken, red wine mushroom ragout

Creamy parmesan polenta

Butter baked grouper

White wine emulsion, spring peas

Roast leg of lamb

Couscous with morel mushroom, port reduction

Spring squash gratin

Eggplant, leeks, parmesan cheese & sautéed chanterelle mushrooms



Back to the Spread

Fruit tartlet, lemon blueberry panna cotta, Mini coconut cream pie,

Strawberry cake, chocolate tulip with orange

Lemon bars, seasonal macarons, mini tiramisu cups

Chocolate mousse cup

Traditional bread pudding served with bourbon Anglaise

**\$70 ++ Per Person & 24% Service Charge
Will Be Added to All Checks Automatically**