

**EASTER BUFFET DINNER  
HARRY'S SAVOY BALLROOM  
APRIL 4, 2010  
3:00 PM TO 6:00 PM**

**APPETIZER BUFFET**

Golden Hawaiian Pineapple & Strawberries  
Cheese Display of Humbolt Fog and Bel Paese  
Sugartown Farm Smoked Salmon, Chesapeake Style Shrimp Cocktail  
Asparagus Salad with Piquillo Pepper Roasted Garlic Dressing  
Hand-pulled Mozzarella and Pickled Vine-Ripened Tomatoes,  
Shaved Fennel and Celeriac Salad  
Display of Bagels and Pastries with Cream Cheese  
Artisan Breads and Focaccia

**CHEF'S CARVING & COOKING STATIONS**

Harry's Award Winning Prime Rib au Jus  
Hand-Carved Picnic Ham, Mango Chutney  
Curried Lamb with Apricots and Almonds

**HOT BUFFET**

Broiled Crabmeat & Salmon Cakes with Thai Style Cellophane Noodle Salad  
Chicken Breast Florentine, Sauce Mornay  
Orieccchette Pasta, Mediterranean Style  
Gratin of Shrimp, Scallops and Cauliflower  
Rice Pilaf with English Peas, Piquillo Peppers and Parmesan Cheese  
Yellow Finn Potatoes, Sugar Snap Peas, Carrots

**Children's Buffet**

Macaroni & Cheese, Fried Chicken, Meatballs Marinara,  
Buttered Bowtie Pasta, Tropical Fruit Salad, Strawberries and Grapes

**GRAND DESSERT BUFFET**

Warm Apple and Rum Raisin Crisp with Whipped Cream  
Chocolate Covered Strawberries  
Chocolate Hazelnut Chiffon Crunch  
Lemon Meringue Tartlettes  
Assorted Chocolate Truffles  
Cream Cheese Raspberry Chocolate Tarte  
Miniature Carrot Cake, Passion Fruit Cheesecake, Macadamia Nut Crust  
Raspberry Linzer Cookies,  
Key Lime Shortbread Cookies, Chocolate Chip Cookies  
Salted Caramel Chocolate Cups, Fruit Geleés

**\$37.50 (PLUS 18% GRATUITY) FOR ADULTS;  
\$15.95 FOR CHILDREN (12 & UNDER); UNDER 5 EAT FREE**