

EASTER BUFFET

DINING SPECIALS

APRIL 20TH • 11AM-7PM

SALADS

BLUEBERRY FETA SALAD

on a bed of mixed greens topped with candied walnuts dressed in a house made balsamic

DEVEILED EGG POTATO SALAD

a creamy, tangy blend of eggs and potatoes, combined with a mayo-based dressing

CLASSIC MIXED GREEN SALAD

topped with cucumber, grape tomatoes, cucumbers and marinated garbanzo beans

LEMON AND ORZO SALAD

a refreshing mix of orzo and crisp broccoli, tossed in lemon juice and olive oil

CREAMY AND CRUNCHY CARROT AND RAISIN SALAD

features crisp shredded carrots, plump raisins, and tossed with a creamy dressing

ENTRÉES

LEMON HERB CHICKEN

juicy chicken breast marinated in a blend of rosemary, thyme, lemon and garlic

MAPLE GLAZED HAM

juicy, baked ham coated in a rich maple glaze

ROASTED LEG OF LAMB

slow roasted in a blend of rosemary and garlic

FRESH VEGETABLE QUICHE

a savory blend of mushrooms, monterey jack and cheddar cheeses, garlic, and fresh parsley, baked into a creamy quiche and topped with green onions

SIDES: oven roasted spring seasonal vegetable mix | creamy au gratin potatoes
a mix of seasonal fresh fruit | dinner rolls

DESSERTS

BROWNIE

rich and decadent brownie

CHEESECAKE

creamy cheesecake with a classic graham cracker crust

ICED CARROT CAKE

classic carrot cake topped with signature cream cheese icing

\$37.99
w/ player's card
\$42.99 w/o card
Ages 6-13 \$29.99 • under 6 free

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EDGE**
GRILL & BAR