



Easter Prime Rib Buffet

Sunday, April 5, 2026

11:00 am - 4:00pm

(Last seating 3:30pm)

Carving Station

Slow-Roasted Prime Rib au jus w/Horseradish

Maple-Glazed Applewood Smoked Ham w/Honey Dijon Sauce

House-Smoked Michigan Cherry-Glazed Pork Tenderloin

Entrees

Soy Ginger-Glazed Salmon w/Stir-Fried Vegetables

Fried Chicken

Baked Three Cheese Manicotti Alfredo

Beef Tortellini w/Roasted Red Pepper Marinara, Italian Sausage & House-Made Meatballs

Szechuan Shrimp w/Peapods & Bok Choy

Beef Stroganoff w/Wild Mushrooms & Pearl Onions



CYO Pasta Station (create your own)

Linguine ~ Penne

Alfredo ~ Marinara ~ Basil Pesto

Roasted Red Pepper Cream

Chicken ~ Bacon ~ Ham ~ Italian Sausage ~ Shrimp

Tomato ~ Mushroom ~ Red Onion ~ Spinach

Mixed Peppers ~ Broccoli

Feta ~ Parmesan

Salads

Romaine ~ Mixed Greens ~ Spinach

Salad Fixings ~ Homemade Dressings

Pea & Peanut Salad ~ Coleslaw

Potato Salad ~ Pasta Salad

Homemade Bread ~ Butter

Chilled Seafood

Smoked Salmon Lox ~ Smoked Trout ~ Pastrami Smoked Salmon ~ Shrimp Cocktail

Cream Cheese ~ Red Onion ~ Capers ~ Lemon ~ Cocktail Sauce

Sides

Yukon Gold Roasted Garlic Mashed Potatoes

Yellow Rice w/Roasted Peppers, Pine Nuts & Michigan Dried Cherries

Mashed Sweet Potatoes w/Brown Sugar & Candied Walnuts

Maple Balsamic-Glazed Baby Carrots

Grilled Asparagus w/Garlic Butter & Fresh Herbs

Buttered Egg Noodles

Sweets

Strawberry Layer Cake ~ Cookies ~ Apple Crisp ~ Brownies ~ Pastries

Chocolate Cake ~ Carrot Cake ~ Fruit Pies ~ Cream Pies

Adults: \$50

Children (6-12): \$21 ~ Children (5 and under): \$15

Coffee ~ Tea ~ Soft Drink included

Full Bar Available for Purchase

Buffet Only

Reservations Required

877-236-4378

