

T H E
Fresh Grill
 B U F F E T

Easter Sunday

SUNDAY, APRIL 20TH, 2025

BRUNCH 10AM - 3:30PM ADULTS \$52⁹⁹ CHILDREN AGES 5 - 10 \$39⁹⁹ CHILDREN 4 & UNDER **FREE**
 DINNER 3:30PM - 9PM

Vast Selection of Breakfast Specialties (Served until 3:30pm) Including;
 Omelets Cooked to Order, Eggs Benedict, Smoked Bacon, Country Sausage, Chicken Fried Steak,
 Warm Biscuits with Country Gravy, Belgian Waffles, Apple Pancakes, Blueberry-Cheese Blintzes, French Toast,
 New York Bagels with Cream Cheese and Smoked Salmon

SOUPS & SALADS

- Grilled Chicken and Shrimp Caesar Salad
- Spring Mixed Greens with Dried Fruits, Walnuts and Strawberries
- Baby Spinach with Jicama, Grape Tomatoes, Orange Segments and Golden Balsamic Dressing
- Hawaiian Style Ahi Tuna Poke with Avocado
- Roasted Beets and Feta Cheese Salad
- Ambrosia Fruit Salad
- Chipotle Chicken Macaroni Salad
- Asparagus Mimosa with Parmesan, Chopped Egg and Lemon Cheese and Charcuterie Platter
- New Jersey Seafood Chowder and Puebla Style Menudo

CHEF'S SPECIALTIES

- Grilled to Order New York Strip Steaks
 - Roast Leg of Lamb Stuffed with Spinach and Feta Cheese
 - Pork Wellington
 - Boursin Crusted Fillet of Salmon
 - Char-Grilled Carne Asada Beef
 - Sicilian Seafood with Orzo
 - Crispy Fried Tempura Shrimp with Sweet Chili Sauce
 - Barbecued St. Louis Pork Ribs
 - Fresh Mashed Potatoes and Natural Pan Gravy
 - Grilled Vegetable Medley
- Plus an Impressive Array of Italian, Asian & Latin Specialties

CHILLED SEAFOOD ON ICE

- Alaskan Snow Crab Legs, Gulf Shrimp Cocktail, Oysters on Half Shell, Atlantic Smoked Salmon, New Zealand Mussels

FROM THE CARVING BOARD

- Roast Prime Rib of Beef
- Maple Roasted Breast of Turkey
- Honey Glazed Virginia Ham

AND FOR DESSERT...

- Dessert Station Including; Fantasy Springs Famous Chocolate Fountain Surrounded By a Huge Selection of Cakes, Pastries, Bananas Foster, Assorted Parfaits, Caramel Apples, Warm Mexican Capirotada, Sugar Free Selections and.....Much, Much More!

