



THE WESTIN

WESTMINSTER

Easter Sunday Buffet Menu

Sunday April 16th, 2017 from 10:00 AM to 1:00 PM

\$60.00 per person plus gratuity and tax

\$27.00 for children 12 and under plus gratuity and tax

Free for children 3 and under

Our Beginnings

Glass of House Champagne

Juice Bar Freshly Squeezed Orange Juice, Ruby Red Grapefruit Juice, Strawberry Basil Lemonade and Blood Orange Mint Spritzer

Fresh Fruit Display with Homemade Granola, Yogurt and Seasonal Berries

Bountiful Display of Freshly Baked Breakfast Breads, Assorted Pastries, Danish, Assorted Croissants, Sweet Butter, Assorted Jams and Jelly

Chef's Charcuterie & International Cheese Display to Include Dried Fruits, Assorted Mustards, Preserves French Baguettes, Flatbreads and Crackers

Grilled Vegetable Display, Mediterranean Olive Bar with Grilled Artichokes

Cold Smoked Salmon Display with Traditional Condiments and Toast Points

Cajun Peel & Eat Shrimp & Snow Crab Claws with Bloody Mary Sauce, Remoulade Sauce, Traditional Cocktail Sauce and Deviled Eggs

International Salad Bar of Tossed Seasonal Field Greens, Classic Caesar Salad, Cavatappi Pasta Salad, Southwestern Ancho Chili Coleslaw, Traditional Greek Salad & Classic Waldorf Salad

From Our Hot Kitchen

Farm Fresh Scrambled Eggs

Quiche Lorraine

Sundried Tomato Fontina and Spinach Frittata

Our Chef's Omelet Station with Farm Fresh Eggs, Egg Whites, Chorizo, Country Ham, Maple Pepper Bacon, Gulf Shrimp, Assorted Cheese's & Farm Fresh Vegetables

Cheese Blintz with Raspberry Compote

Applewood Smoked Bacon, Pork Sausage Links & Our Hashed Browned Potatoes

Colorado Red Bird Chicken with Wild Mushroom Madeira Wine Sauce

Lemon Thyme Crusted Salmon Medallions with Champagne Lobster Sauce

From Our Carving Station

Smoked Country Ham Maple Pineapple Glaze

Herb & Mustard Crusted New York Sirloin Pink Peppercorn Au Jus & Horseradish Sour Cream

Our Holiday Sides

Indian Corn Risotto with Roasted Butternut Squash & Sage

Classic & Creamy Green Bean Casserole

Penne Pasta with Wild Mushrooms, Duck Confit & Wild Mushrooms

Rainbow Baby Carrots with Asparagus in Rosemary, Shallot Butter

Roasted Garlic, Fontina Cheese & Yukon Gold Mashed Potatoes

Our Dessert Buffet

Mini Fruit Tarts, Peach Panna Cotta, Lemon Curd Tarts, Assorted Pies, Chocolate Mousse, Layered Strawberry Shortcake in Chocolate Cups, Carrot Cake Lolli Pops, Assorted Macaroons & Vanilla Ice Cream Bar with Whipped Cream, Chocolate Sauce, Rainbow Sprinkles, Oreo's, Maraschino Cherries, M & M's, Crumbled Butterfingers & Toasted Coconut

Freshly Ground & Brewed Coffee, Tazo Tea Selection or Soft Drinks

Children's Buffet

Baskets of Jelly Beans & Marshmallow Peeps

Buttermilk Pancakes with 100 % Pure Vermont Maple Syrup

Chicken Fingers with Honey Mustard Sauce

Panko Crusted Mac-N-Cheese

Fresh Fruit Display