



EASTER MENU

Served all day from 10:00-3:00



PRIMA GALA EASTER BRUNCH CELEBRATION

\$56 PER ADULT \$24 PER CHILD 3 AND UNDER ARE FREE

Fresh Baked danish, Butter Croissants and Morning Pastries

Fresh Fruit Cocktail

Fresh cantaloupe and honey dew melon, strawberries, blueberries, black berries

Shrimp Cocktail

Night Owl Farm to Table Salads

Fresh garden greens with various toppings, signature caprese salad with EVOO & aged balsamic glaze and our classic caesar salad topped with grated imported pecorino romano cheese, crisp croutons, crostini and anchovies

Fresh Baked Italian and House Focaccia Breads

Accompanied with our famous hummus and specialty dips

Breakfast Table

SCRAMBLED EGGS

CRISP BACON & BREAKFAST SAUSAGE

HOMEMADE HASH & COUNTRY POTATOES

TEXAS FRENCH TOAST & PANCAKES

Accompanied with fresh berries, whipped cream, whipped butter and maple syrup

Mamma's Specialties

HOMEMADE FUSILLI

Tossed in our slow cooked Sunday ragu

CHICKEN MARSALA

Tossed with button mushrooms in our signature marsala wine sauce

BAKED SEAFOOD CASSEROLE

Shrimp, scallops, haddock, and lobster, topped with vegetable & homemade crab meat stuffing, served with potato & vegetable

Carving Station

SLOW COOKED ROAST BEEF, HONEY GLAZED HAM AND ROASTED LEG OF LAMB

Accompanied with mint jelly, horse radish and au ju

Dessert Station

Choose from a variety of specialties including tiramisu, Cannoli, flourless chocolate cake, carrot cake, white chocolate limoncello mousse cake, chocolate mousse cake or cheesecake

For The Kids

CHICKEN FINGERS • TOASTED RAVIOLI • MAC & CHEESE