

Easter Dining Specials

March 31, 2024

Chang Shou

Salt & Pepper Chicken
\$18.99

Enso Sushi

Baked Salmon Marinated in
Yuzu Miso Sauce, Garnished
with Seaweed
\$25.00

Loco Express

Grilled Mahi Mahi Burrito,
Rice, Mango Salsa, Avocado,
Chipotle Dressing
\$16.00

Canyon Café

Grilled Pork Chop with
Pineapple Chutney, Garlic
Mashed Potatoes, and Asparagus.
Dessert – Lemon Mousse
with Vanilla Chantilly Cream
and Fresh Raspberries
\$22.00

Asian Kitchen

Lemon Chicken
\$14.99

The Sports Page

Lemon Basil Salmon,
Steamed Asparagus and Zucchini.
Dessert – Lemon Mousse with
Vanilla Chantilly Cream
and Fresh Raspberries
\$24.00

The Deli

Captain's Catch – 1 Fish Fillet,
4 Fried Shrimp, 2 Zucchini Sticks,
Coleslaw and Chips
\$17.00

C² Steak & Seafood

Porchetta, Spring Garlic
Arugula Pesto,
Kohlrabi "Potato" Salad.
Dessert – Magic Mushroom
Dessert, Citrus and
Raspberry Chocolate
\$40.00

EASTER BUFFET AT

Harvest Dining Hall

SUNDAY | MARCH 31
BRUNCH | 11:00AM - 4:00PM

\$45 per person | \$20 per child (ages 4 - 10)
Free for ages 3 and under

From the Pantry Station

Seasonal Fresh Fruit, Seafood Pasta Salad,
Mom's Chicken Salad, Caesar Salad,
Strawberry & Gorgonzola Salad, Honey
Nutty Granola Oats & Strawberry Yogurt,
Peel & Eat Shrimp, Crab Legs, Tangy
Cocktail Sauce, Lemon, Tartar Sauce,
Smoked Salmon with Bagels
and Cream Cheese

Italian Station

Assorted Artisan Pizzas,
Seafood Pasta, Soup of the Day,
Salmon with Creamy Lemon Dill Sauce,
Pasta Primavera with Pesto Cream Sauce,
Breaded Shrimp, Green Beans Almondine,
Seafood Cioppino, Herb Crusted Pork Loin,
Artisan Bread Display with Butter

American Station

Homemade Fried Chicken, Baked
Macaroni and Cheese, Sauteed Vegetable
Medley, Yukon Gold Mashed Potatoes,
Turkey Gravy, Herb Bread Stuffing,
English Style Fish & Chips, Breakfast
Country Potatoes, Bacon, Sausage,
Denver Scrambled Eggs, Veggie Scramble,
Toast Station, Belgian Waffles

Kids Station

Chicken Tenders,
Mini Corn Dogs, French Fries

Mexican Station

Spanish Rice, Charro Beans, Nacho and
Taco Bar, Carnitas, Asada, Pastor, Cheese
Sauce, Flour Tortillas, Corn Tortillas,
Chips, Mexican Condiments

Chef's Carving Station

Roasted Turkey with Cranberry Sauce,
Garlic Studded New York Strip
with Au Jus & Creamy Horseradish,
Oven Roasted Honey Glazed Ham,
Polish Sausage

Dessert Station

Holiday Cookies, Lemon Tulip Cups,
Fruit Tarts, Hot Cross Buns, Strawberry
Cheesecake, Mini Coconut Cream Pies,
Apple Cobbler, Peach Cobbler, Bread Pudding,
Carrot Cake, Cream Puffs, Cherry Pie,
Apple Pie, Brownies, Lemon Bars, Chocolate
Mousse, Coconut Macaroons, Ice Cream
Assortment with Toppings, Sugar-Free
Cheesecake, Sugar-Free Chocolate Cake,
Sugar-Free Peach Pie

Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness.
18% gratuity will be applied to parties of six or more.

EASTER BUFFET AT

Harvest Dining Hall

SUNDAY | MARCH 31
DINNER | 4:00PM – 9:00PM

\$45 per person | \$20 per child (ages 4 – 10)
Free for ages 3 and under

From the Pantry Station

Seasonal Fresh Fruit, Seafood Pasta Salad,
Mom's Chicken Salad, Caesar Salad,
Strawberry & Gorgonzola Salad, Honey
Nutty Granola Oats & Strawberry Yogurt,
Peel & Eat Shrimp, Crab Legs, Tangy
Cocktail Sauce, Lemon, Tartar Sauce,
Smoked Salmon with Bagels
and Cream Cheese

Italian Station

Assorted Artisan Pizzas,
Seafood Pasta, Soup of the Day,
Salmon with Creamy Lemon Dill Sauce,
Pasta Primavera with Pesto Cream Sauce,
Breaded Shrimp, Green Beans Almondine,
Seafood Cioppino, Herb Crusted Pork Loin,
Artisan Bread Display with Butter

American Station

Homemade Fried Chicken,
Baked Macaroni & Cheese, Sauteed
Vegetable Medley, Yukon Gold Mashed
Potatoes, Turkey Gravy, Herb Bread Stuffing,
BBQ Ribs, Sauteed Button Mushrooms,
English Style Fish & Chips, Mongolian Beef,
Lemon Chicken, Steamed Rice,
Fried Pot Stickers

Kids Station

Chicken Tenders,
Mini Corn Dogs, French Fries

Mexican Station

Spanish Rice, Charro Beans, Nacho and
Taco Bar, Carnitas, Asada, Pastor, Cheese
Sauce, Flour Tortillas, Corn Tortillas,
Chips, Mexican Condiments

Chef's Carving Station

Roasted Turkey with Cranberry Sauce,
Garlic Studded New York Strip
with Au Jus & Creamy Horseradish,
Oven Roasted Honey Glazed Ham,
Polish Sausage

Dessert Station

Holiday Cookies, Lemon Tulip Cups,
Fruit Tarts, Hot Cross Buns, Strawberry
Cheesecake, Mini Coconut Cream Pies,
Apple Cobbler, Peach Cobbler, Bread Pudding,
Carrot Cake, Cream Puffs, Cherry Pie,
Apple Pie, Brownies, Lemon Bars, Chocolate
Mousse, Coconut Macaroons, Ice Cream
Assortment with Toppings, Sugar-Free
Cheesecake, Sugar-Free Chocolate Cake,
Sugar-Free Peach Pie

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