



## *Easter Brunch & Dinner Buffet*

**28.99 + TAX & GRATUITY**

**12.99 FOR CHILDREN 5-10 YEARS OF AGE**

**SPECIALTY SOUP STATION -- SERVED ALL DAY**

Fire-Roasted Tomato Bisque

**CENTER PIECE STATION -- SERVED ALL DAY**

- Premium Steamship Round, in a Demi-Glaze with Sautéed Mushrooms & Caramelized Shallots •
- Roasted Turkey Breast with Homemade Traditional Gravy •
- Roasted Whole Hog – Smoked & Slow-Cooked to Perfection •

**BOEMIO'S MARKET COLD SALAD DISPLAY -- SERVED ALL DAY**

Crisp Romaine & Iceberg Greens with Assorted Toppings & House Dressings • Three-Bean Salad • Homemade Fresh Mozzarella alongside Roasted Red Peppers, Gaeta Olives & Fresh Basil • Country Style Homemade Coleslaw • Southern Potato Salad • Spring Fruit Salad • Cold Mediterranean Antipasto  
Marinated Mushrooms • Gourmet Cranberry Chicken Salad • Imported & Domestic Cheeses Platter  
Assorted Artisan Breads, Danishes, Muffins & Bagels

**FARMER'S MARKET OMELET STATION -- SERVED ALL DAY**

Cage-Free Farm Fresh Omelets Made to Order with Traditional Toppings & Fillings

**SUSHI DISPLAY -- SERVED ALL DAY**

California Rolls • Philadelphia Rolls • Spicy Tuna Rolls • Cucumber Rolls

**PASTA BUFFET STATION – SERVED ALL DAY**

Penne a la Vodka • Traditional Baked Ziti

**BRUNCH ENTREES -- FROM 10:00AM UNTIL 2:00PM\***

Scrambled Eggs • Waffles • French Toast • Smoked Applewood Bacon • Home Style Breakfast Potatoes • Southern Style Biscuits with Homemade Sausage Gravy • Chicken Francese • Chicken Marsala with Wild Mushrooms • Sliced Smoked Salmon Alongside Capers, Cream Cheese & Red Onions • Slow Cooked Barolo Short Ribs • Italian Homemade Sausage & Peppers with Fresh Baked Artisan Bread  
Quinoa & Couscous Medley • Green String Beans • Roasted Rosemary Potatoes

**DINNER ENTREES -- SERVED FROM 2:00PM UNTIL 6:00PM\***

Grouper Wrapped in Zucchini • Chicken Francese • Swedish Meatballs • Shrimp Scampi  
Sliced Smoked Salmon Alongside Capers, Cream Cheese & Red Onions • Chicken Marsala with Wild Mushrooms • Italian Homemade Sausage & Peppers with Fresh Baked Artisan Bread • Slow Cooked Barolo Short Ribs • Quinoa & Couscous Medley • Green String Beans • Roasted Rosemary Potatoes

**GRAND ITALIAN VENETIAN DESSERT TABLE – SERVED ALL DAY**

**COFFEE, TEA, MILK & FRESH FRUIT JUICES**

*Call for Reservations*

**732-657-4113**

**314 ROUTE 70 LAKEHURST NJ 08733**