

HAPPY EASTER

SUNDAY, APRIL 4 • EASTER BUFFET AT TREVI'S WITH ENDLESS SPARKLING MIMOSAS AND BELLINIS

10 A.M. - 3 P.M. • \$68.95 ADULTS • \$29.95 KIDS 4-12

FOR RESERVATIONS, CALL 407-238-6564 OR VISIT [OPENTABLE.COM](https://www.opentable.com)

SALAD GARDEN

Seasonal Lettuces | strawberries, Florida oranges, goat cheese and toasted almonds with raspberry vinaigrette

Classic Caesar | focaccia croutons and shaved Parmesan with lemon garlic dressing

Bruschetta Station | Kalamata olive tapenade, vine ripe tomatoes, fresh basil, parmesan and crostini

Rainbow Salad | carrots and beets

Potato Salad | bacon and house pickles

MARKET SOUP STATION

Cream of Pea and Asparagus

DIP IT • CURE IT • SPREAD IT

imported and domestic cured meats
farmstead cheeses | house cured olives
marinated artichokes and gigante beans
roasted garlic hummus | pimento cheese
eggplant caponatas | antipastos | eggplant
sweet peppers | red onions | asparagus | forest
mushrooms | crisp lavosh | cracker flats | local
bake shop artisan breads

CHILLED SEAFOOD

Shrimp Cocktail & Snow Crab Claws | cocktail sauce, horseradish and lemons

FROM THE CART

brunch classics and small bites

PASTRIES • BREADS

(available from 12-1:30 p.m.)

assorted croissants | artisan breads | muffins
cinnamon rolls | pecan sticky buns | wild berry
parfait | local honey | house made granola
buttermilk biscuits with country gravy

BREAKFAST BAR

(available from 12-3 p.m.)

Made to order eggs and omelets | applewood
smoked bacon | pork sausage | potato hash
pancakes with warm maple syrup

ENTRÉES

Herb-Roasted Chicken with Wild Mushroom

Chicken Jus | Castelmagno cheese polenta

Herb Rubbed Atlantic Salmon | romesco sauce

ARTISAN PASTA ACTION STATION

Assorted Pasta

Italian sausage | chicken | shrimp | fresh garden
vegetables

SUSHI STATION

California roll | vegetable roll | spicy tuna roll
all served with wasabi and pickled ginger

CARVED

Maple Glazed Ham | apple and cranberry
compote

Prime Rib of Beef | Chianti au jus

Herb Crusted Lamb Rack | mint jelly

all are accompanied by roasted garlic mashed
potatoes, Brussels sprouts, turnips and
heirloom carrots

DESSERTS FROM OUR PASTRY TEAM

Individual house made sweet delicacies
cake "carving" station | bananas foster crepes
freshly baked apple crisps with vanilla ice
cream