



HAPPY EASTER

SUNDAY, APRIL 9 • EASTER BUFFET IN TREVI'S 12-6 P.M. • \$89 ADULTS • \$44 KIDS 4-12

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

SALAD GARDEN

Romaine | Garden Greens | Arugula
Radish | Tomato | Shaved Carrot | Cucumber | Onion
Feta | Parmesan | Cheddar
Candied Pecans | Croutons
Ranch | Balsamic | Caesar
Strawberry | Spinach | Radicchio Cucumber Ribbons |
Almond Fennel Crumble
Maytag Blue | Raspberry Vinaigrette
Roasted Baby Beet Salad | Toasted Walnuts | Arugula
Goat Cheese | Apple Cider Vinaigrette
Beet Pickled Deviled Eggs

SEASONAL SOUP INSPIRATION

Carrot Ginger Turmeric Soup | Dill Crème Fraiche

CHILLED SEAFOOD & HALF SHELL DISPLAY

Shrimp Cocktail | Oysters | Mussels
Cocktail Sauce | Cognac Sauce | Mignonette
Horseradish | Lemons

AGED AND CURED

Chefs Selection of Imported and Domestic Salumi's
Mixed Olives | Pickled Vegetables | Artisan Mustard

FORMAGGIO CASARO

Chefs Selection of Hard, Soft, Semi Soft and
Drunken Cheeses | Seasonal Fruit Preserves

ARTISAN BREAD DISPLAY 2 P.M.-CLOSE

Chefs Selection of House Made Artisanal Breads
Roasted Garlic Hummus | Olive Tapenade | Bruschetta
Tomatoes | Pimento Cheese | Herb Oil

BREAKFAST BREADS 12-2 P.M.

Assorted Croissants | Muffins | Danishes | Donuts

BREAKFAST BAR 12-2 P.M.

Made to Order Eggs, Omelets | Pecan Wood Smoked Bacon
Pork Sausage | Marble Potatoes | Buttermilk Biscuits
Country Gravy | Grits | Stone Ground Oats | Yogurt Fresh Cut
Seasonal Fruits and Berries | Local Honey and
Hot Sauces | Local Jams and Jellies

FLATBREADS 2 P.M.-CLOSE

Margarita | Meat Lovers | Bianca and Wild Mushroom

KID INSPIRED

Chicken Tenders | Tater Tots | Mac and Cheese

ENTREES

Seared Lake Meadows Chicken, Roasted Heirloom Carrot,
Romesco Sauce | Apricot and Chili Glazed Salmon,
Grilled Asparagus

SMALL PLATES ACTION STATION

Pan Roasted Florida Snapper, Spring Pea Risotto,
Lemon Burro, Braised Short Rib, Goat Cheese Polenta,
Crispy Cippolini, Chianti Wine Reduction

FROM THE BUTCHER'S BLOCK

Pistachio Crusted Lamb Loin | Mint Apple Marmalade
Prime Rib of Beef | Chianti Reduction | Horseradish Cream

SIDES

Zaatar Roasted Cauliflower, Tahini, Fried Garbanzos |
Sautéed Green Beans, Garlic Butter, Horseradish & Yukon
Gold Potato Mashed Potatoes | Sautéed Ancient Grains,
Heirloom Tomato, Olives, Artichoke, Fresh Herbs, Lemon Oil

DESSERTS FROM OUR PASTRY TEAM

Individual House Made Sweet Holiday Delicacies