

Easter Buffet

Sunday, April 21, 2019

10:30am until 3:00pm

In the Elegant Ballroom at the Cape Codder Resort & Spa

- New England Roast Cranberry Chicken topped with Supreme Sauce
- Baked Stuffed Cod topped with Lobster Sauce
- Shrimp and Scallop Scampi with Orichetti pasta
- Pasta Primavera
- Vegetable Strata
- Herb Roasted Fingerling Potatoes
- Herbed Rice Pilaf
- Medley of Fresh Vegetables
- Baby Spinach Salad with Craisins, Pecans, Crumbled Blue Cheese and Maple Vinaigrette
- Green Salad - tomatoes, cucumber & sweet onion
- Seasonal Fruit Display
- French Toast Melba with Fresh Raspberries
- Sausage Patties

Adults \$32.99

Children (under 10) \$15.99

Children (under 5) \$9.99

plus tax & gratuity

**Call For Reservations
(508) 568-2935**



Carving Station:

- Garlic Studded Roast Leg of American Lamb natural Pan Style Gravy
- Honey Mustard Glazed Smoked Ham served with Cumberland Raisin Sauce

Lavish Dessert Table:

- Chocolate Bread Pudding
- Assorted Cakes, Tortes and Pastries

CAPE CODDER
RESORT & Spa

Call For Reservations: (855) 861-4370
1225 Iyannough Road, Hyannis
www.CapeCodderResort.com

Hearth 'n Kettle
RESTAURANTS • Est. 1973



We will also be serving selections from our extensive Lunch and Dinner menus, as well as featured Easter Specials in the Hearth 'n Kettle.