

*In the Elegant Ballroom
at the Cape Codder Resort & Spa
Serving 10:30am until 3:00pm*

Sunday, April 16, 2017

Easter Buffet

A Festive Buffet including:

- 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
- Herb Roasted Potatoes
- Herbed Rice Pilaf
- Medley of Fresh Vegetables
- Baby Spinach Salad with Craisins, Pecans, Crumbled Blue Cheese and Maple Vinaigrette
- Green Salad tomatoes, cucumber and sweet onion
- Seasonal Fruit Display
- French Toast Melba with Fresh Raspberries
- Scrambled Eggs • Bacon and Sausage

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
- Pineapple Upside Down Cake
- Assorted Cakes, Tortes and Pastries

Adults \$30.99 • Children under 10 \$14.99
Children under 5 \$8.99 plus tax & gratuity

CAPE CODDER
RESORT & Spa

Call For Reservations

1225 Iyannough Road, Hyannis
(855) 861-4370
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.