



SEA PALMS RESORT'S
EASTER BUFFET

SUNDAY, APRIL 20TH • 10:30 AM-4 PM

SOUTHERN SALAD BAR

GARDEN SALAD

Fresh Greens, Toppings, House Dressings,
Local Cherry Heirloom Tomato, Carrots,
Cucumber, Candied Beets, Local Cheeses

CAPRESE SALAD

Sliced Local Cherry Heirloom Tomato,
Fresh Mozzarella, Chiffonade Basil,
Fresh Italian Olive Oil, Balsamic Glaze

ENTRÉES

DR. PEPPER GLAZED HAM

LAMB CHOPS

in a Hunters Demi

SEA PALMS SOUTHERN FRIED CHICKEN

RED SNAPPER

Lemon Caper Butter Sauce

CARVING STATION

ROASTED PRIME RIB OF BEEF WITH PAN

Au Jus and Horseradish Sauce

VEGETABLES

FRESH SPRING VEGETABLES

FRESH LOCAL ROOT VEGETABLES

COLLARD GREENS

HERB-ROASTED FINGERLING POTATOES

SOUTHERN GREEN BEANS

OMELET STATION

EGGS COOKED TO ORDER

Choose from a variety of fresh ingredients to add to
eggs made your way.

BREAKFAST

SCRAMBLED EGGS

CHEESE GRITS

BACON / SAUSAGE

FRESH FRUIT DISPLAY

BREAKFAST BREADS AND DANISHES

HOME FRIED POTATOES

WAFFLE BAR

Maple Syrup, Strawberries, Blueberry Sauce, Wild
Berry Compote, Fresh Berries, Fried Chicken Tenders,
and Whipped Cream

EGGS BENEDICT

Soft Poached Egg over English Muffin,
Canadian Bacon, Hollandaise Sauce

SEAFOOD STATION

POACHED GA SHRIMP

OYSTERS ON THE HALF SHELL

CRAB CLAWS

KID'S CORNER

CHICKEN TENDERS

Honey Mustard or Ranch for dipping

MAC-N-CHEESE

MINI CORN DOGS



MEMBERS: \$90* • NON-MEMBERS: \$100*
CHILDREN 10 AND UNDER: \$45*
Children ages three and younger are complimentary.
Reservations required.
**Priced per person, plus tax and 22% service charge*

