

BINGEMANS GRAND EASTER BUFFET 2024

SUNDAY, MARCH 31, 2024



MENU

Assorted Freshly Baked Bread, Rolls, Focaccia, Hot Cross Buns, Baskets of Danish and Croissant with Whipped Butter

Salad Bar

Spring Mix

Chop Salad of Arugula, Watercress, Iceberg

Cut Romaine Lettuce

Spinach and Frisee

Balsamic Dressing, Roast Garlic Caesar Dressing,
Sun Dried Tomato Vinaigrette, Cucumber, Cherry Tomatoes,
Carrot, Radish, Candied Nuts, Sunflower Seeds,
Roasted Button Mushrooms, Shaved Red Onion, Herb Croutons,
Bacon Bits, Shredded Cheddar, and Grated Asiago Cheese

Salads

GF V Traditional Greek Salad

Tuna Niçoise Salad

GF V Strawberry Salad with Romaine, Toasted Almonds,
Shaved Red Onion, Celery Leaves, and Poppyseed Dressing

GF VG Roasted Potato and Avocado Salad with Confit
Grape Tomatoes and Cumin-Cilantro Dressing

GF V Grilled Radicchio and Pear Salad
with Balsamic and Blue Cheese

GF VG Haricot Vert, Dried Apricot, and Radish Salad
with Tarragon Dressing

DF V Tri-color Fusilli Pasta Salad with Asparagus,
Sun-dried Tomato Mayo, and Roasted Pearl Onions

Peel and Eat Shrimp Station with Horseradish Cocktail Sauce,
Roast Garlic Aioli, and Lemon Wedges

Shaved Fennel Salad with Ice Shrimp and
Green Goddess Dressing

Platters

Charcuterie Display of Domestic and Internationally Cured Meats
and Sausages with Local Mustard and Stone Fruit Chutney
with Artisanal Crackers and Baguette

DF GF Cold and Hot Smoked Salmon with Traditional Garnishes

Domestic and International Cheese Display
with Crackers, Dried Fruit, Grapes, and Candied Nuts

GF V Crudit , Pita and Potato Chip Display
with Tapenade, Hummus, and Ranch Dip

GF V Grilled Vegetable Antipasto with
Roasted Shallot Dressing and Feta Crumble

Hot Selections

Scrambled Eggs

Hickory Smoked Bacon and
Breakfast Sausage

GF V Skillet Fried Potatoes w. bell peppers,
caramelized onion and scallions

GF VG Vegetable Medley

V Whipped Potato with Roasted Garlic Confit

DF Dijon Roasted Chicken Thigh, Red Wine and
Caramelized Pearl Onion Braise

GF Shrimp and Scallop Stuffed Salmon, Baked in Banana Leaf,
served with Sweet Chili Mango Salsa

V Wild Mushroom Ravioli with Sage Cream Sauce,
Roasted Squash, Zucchini, and Fried Sage

Herb Roasted Lamb Leg, Apple-mint Bread Stuffing, Rosemary Jus

The Carvery

GF Slow Roasted Prime Rib, Red Wine Sauce,
Dijon, and Horseradish Sour Cream

DF GF Slow Baked Ham with Chardonnay Apricot Glaze,
Bartlett Pear and Raisin Chutney

Omelet Station with ham, scallions, sauteed mushrooms,
bell peppers, shredded cheese, and asparagus

Dessert Selections

Selection of House-Made Cheesecakes, Tortes

Assortment of Gourmet Finger Pastries and Individual Mousse Cups

White Chocolate, and Rum Bread Pudding, Vanilla Anglaise

Chocolate Fondue

Diced Cantaloupe, Honeydew, Strawberries, Pineapple,
Marshmallows, Lady Fingers, Pound Cake, Sprinkles
and Chocolate Curls

Beverages (included)

Canned Pop

Juice

Coffee & Tea

**Additional drink selections are available
at the cash bar, including wine.*

DF DAIRY FREE

GF GLUTEN FREE

VG VEGAN

V VEGETARIAN