

EASTER BRUNCH BUFFET

April 5, 2026 ▪ 10am-2pm

Hot

QUICHE FLORENTINE (GF)
potato crust, spinach, cheese, egg

BACON/SAUSAGE (GF/DF)

CHEESE BLINTZES
with berry compote topping

HERB ROASTED CHICKEN (GF/DF)

BBQ COUNTRY STYLE BONELESS RIBS (DF)
with apple cider bbq sauce

BEEF TIPS IN MUSHROOM GRAVY (DF)

BAKED COD WITH BUTTER & LEMON (GF)

MASHED POTATOES (GF)

STEAMED FRESH ASPARAGUS
with hollandaise

Cold

MIXED GREEN SALAD (DF/GF)
tomatoes, cucumber, carrots, dressing

RED SKIN POTATO SALAD (GF)

CREAMY COLESLAW (GF)

FRUIT FLUFF SALAD (GF)

CHEESE & SAUSAGE DISPLAY (GF)
with french bread and crackers (NOT GF)

FRESH FRUIT DISPLAY (GF/DF)

SEAFOOD DISPLAY (GF)
salmon, shrimp, krab salad

Carving

served with dinner rolls and butter,
horseradish sauce, au jus

PRIME RIB

BAKED HAM

Omelet

BACON ▪ HAM ▪ SPINACH ▪ PEPPERS
ONIONS ▪ TOMATOES ▪ MUSHROOMS
SHREDDED CHEESE

Dessert

COCONUT CREAM CAKE

FLOURLESS CHOCOLATE CAKE (GF)

GRASSHOPPER CHEESECAKE

CARROT CAKE

CREAM PUFFS

WHITE CHOCOLATE FOUNTAIN
pretzel rods, strawberries,
marshmallows, rice crispy treats

Beverage

COFFEE

HOT TEA

ASSORTED JUICES

MILK

FEATURING APEROL SPRITZ
available at the cash bar
(not included in buffet price)

The
OSTHOFF
RESORT & SPA

