



Easter Celebration Menu
Sunday, April 4

Salad Offerings

Medley of Garden Greens with Traditional Garnishes
Tomato, Green, Red & Yellow Pepper, Cucumber,
Black Olives, Red Onion, Shredded Cheddar, Grated Parmesan
Italian and Ranch Dressings

Seafood Salad

Calamari, Shrimp, Bay Scallops
Penne Pasta
In a House-made Vinaigrette

Tuscany Pasta Bowl

Artichoke Hearts, Mushrooms, Pearl Onion,
Red Pepper, Orecchiette Pasta,
Virgin Olive Oil and Balsamic Vinegar

Seafood on Ice

Crab Claws and Shrimp
Accompanied by our House-made
Remoulade Sauce, Cocktail Sauce & White Chocolate Wasabi

Hand Crafted Pasta

Prepared on the Evo
Penne, Ravioli, Capellini
Sweet Sausage, Peppers, Shiitake Mushroom,
Garlic, Olive Oil, Plum Tomato, Capers,
Petite Meatballs, Parmesan, Greek Feta and Mozzarella Cheeses
Marinara, Pesto & Alfredo Sauces

From the Carving Board

Baked Ham, Bourbon Raisin Glaze
Roasted Lamb Leg, Mint Jus
Salmon en Croute, Sauce Beurre Blanc

Accompaniments

Lamb Stew
Tri - Colored Fingerling Potato
Broiled Asparagus
Baby Vegetables
Maple-glazed Petite Carrots

For the Youngsters

Mac and Cheese
Gluten-Free Deep-Fried Tenders
Pizza Pierogi

Sweet Endings

Chocolate Lava Cake
Peanut Butter Pie
Crème Brule Cheese Cake

Adults - \$24.95

Children (8-12) - \$12.95

Children (4-7) - \$7.95

Children (0-3) - Complimentary