

Smoked Brisket Gumbo Gravy - Carolina Gold Bbq

Coffee & Molasses Crusted Prime Rib Yum Yum Sauce - Caramelized Onion Jus

# GARDE MANGER TEAM

Aged & Cured

Local Cheese & Charcuterie Hummus - Baba Ganoush - Pickled Vegetables - Pita Chips - Mixed Nuts - Gingers Marmalade -Dried Fruit

#### Picked Trimmed & Dressed

Elote Macaroni Salad Charred Scallion & Lime Bama - Roasted Corn -Tajin - Sorghum Popcorn - Cotija

Loaded Baked Potato Salad Bacon Bits - Truffle Crema - Seahive Aged Cheddar -Ramp Gremolata

Fresno Marinated Watermelon Feta - Basil - Curry Compressed Cucumbers

### Mix and Match

Local Greens | Romaine Lettuce | Tuscan Kale | Ice Berg | Heirloom Tomato | Cucumber | Carrot Threads | Olives | Candied Pecans | Spiced Walnuts | Focaccia Crotons | Bacon Dried Strawberry | Crispy Onion | Parmesan Cheese | Blue Cheese Champagne Vinaigrette | Buttermilk Ranch | Citrus Vinaigrette | Balsamic Vinaigrette | Buttermilk Blue Cheese Dressing

#### EASTER DESSERT BUFFET

Assortment of Decorated Cookies, Truffles, Chocolate Eggs and Candies | Carrot Cake Pops | Chocolate Strawberry Shortcakes | Pistachio Cherry Opera | Latte Teddy Bear Profiteroles | Lemon-Yuzu Spheres | Che's Flancocho | Peach Trifles | Banana Pudding Parfaits | Coconut Cream Tarts | Green Apple & Hazelnuts Layer Cakes | Assorted Artisanal Breads and Breakfast Pastries

## **Cherries Jubilee Station**

Angel Food Cake - Vanilla Ice Cream