

Easter LUNCHEON

MARCH 31, 2024 | 11:30AM-3PM


— THE —
YORKTOWNE
HOTEL
TAPESTRY COLLECTION
by Hilton™

STARTERS

Chilled Faroe Island Salmon Display

cucumber, red onion, parsley, chopped egg, capers, cream cheese, artisan crackers, & crostini

Melon, Proscuitto, & Fresh Mozzarella “Caprese” Salad

basil, extra virgin olive oil, & balsamic glaze

Spring Pea Salad

bacon lardons, creme fraiche, tarragon, cured egg yolk, shallot, & pea shoots

Yorktowne Tomato Bisque

ENTREES

Braised Chicken Friccisee

chicken thighs, peas, carrots, mushrooms, pearl onions, & sage veloute

Pan Seared Red Snapper with Garlic Butter Mussels

dry vermouth & toasted herb bread crumbs

Brown Sugar-Citrus Glazed Easter Ham

Slow Roasted Tenderloin of Beef

peppercorn demi glace & horseradish

SIDES

House Made Bread Pudding

Fresh Baked Buttery Croissants

served with whipped butter & marmalades

Fresh Cut Fruit & Berry Medley

Herb Garlic Roasted Fingerling Potatoes

Yorktowne Corn Pudding

DESSERTS

Chef's Dessert Table

Cookies, Petit Fours, Assorted Cakes and Pies, Chocolate Truffles, & Easter Candy

Beverage Station

Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Fine Teas

\$65 PER PERSON | CHILDREN 12 & UNDER \$21

Prices are subject to gratuity and sales tax.

CHILDREN 3 & UNDER COMPLIMENTARY

