

GRAND HOTEL EASTER BUFFET

Sunday, March 31, 2024

Soup and Salads

Sweet and Spicy Corn Bisque

Braised Game and Lentil Soup

Gulf Shrimp and Crab Salad

Macaroni | Sweet Peas | Country Ham

Broccoli | Dried Fruits | Spiced Pecans | Blueberry Vinaigrette

Three Potato and Egg Salad

Marinated Strawberry and Grape Salad

Grand Salad Station | Tangled Greens | Feta | Cheddar | Croutons | Cucumbers

Tomatoes | Shredded Carrots | Olives | Diced Eggs | House Made Buttermilk and Balsamic Dressing

Displays and Stations

Prime Rib Roast | Creamy Horseradish | Rolls | Roasted Garlic Demi

Smoked Ham | Brown Sugar Glaze | Bourbon Mustard

Seafood Display | Shrimp Cocktail | Alabama Oysters | Crab Legs

Lemons | Horseradish Cocktail | Remoulade

Smoked Salmon | Bagel Chips | Herbed Cream Cheese | House Made Pickles

Deviled Eggs | Caviar and Chives | Roasted Jalapeno and Pickled Pepper | Bacon and Onion Jam

Charcuterie | Local Goat Cheese | Sharp Cheddar | Gorgonzola Dolce | Salami | Prosciutto

Pepper Jelly | House Made Preserves | Assorted Breads | Crackers

Fresh Local Fruit

Waffles | Maple Syrup | Blueberry Syrup | Chocolate Chips

Whipped Cream | Chopped Pecans | Powdered Sugar

Grand Omelet Station

Entrees and Sides

Creamy Herb Lobster Tarts

Blackened Redfish | Seafood Étouffée

Smoked Chicken | Black Garlic and Herb Vinaigrette

Grilled Broccoli, Sweet Peppers, Carrots and Radishes

Mac and Cheese | **Whipped Buttermilk Potatoes** | **Southern Style Braised Cabbage**

Desserts

Strawberry Romanoff | Vanilla Ice Cream

Ice Cream Sundae Station | Chocolate Sauce | Caramel Sauce

Sprinkles | Oreo Crumbles | Whipped Cream | Cherries

Bread Pudding | Grand Hotel Whiskey Sauce

Croquembouche | Cream Puffs | Vanilla Chantilly

Chocolate Peanut Butter Petite Gateaux

Milk Chocolate Mousse | Peanut Butter Cream | Candied Peanuts

Lemon Pound Cake | Lemon Curd | Strawberry Compote | Blueberry Compote | Vanilla Cream

Carrot Cake Parfait | Cream Cheese Mousse | Candied Pecans | Caramel Sauce

Chocolate Covered Marshmallows | **Coconut Cream Tartlets**

*Limited seating available. For Reservations, please call 251.928.9201.

Reservations are required and must be guaranteed with a valid credit card and Hotel Room Confirmation Number** for Historic Grand Hall; and valid credit card or Lakewood Membership number for Grand Ballroom;

5-day cancellation policy applies.

10:30AM-1:45PM in the Grand Ballroom – Registered Hotel Guests and Lakewood Members

11:45AM-1:45PM in the Historic Grand Hall** – Registered Hotel Guests Only

*\$98.95 for Adults, \$49.50 Children Ages 5-11 | *Price does not include tax & gratuity. No discount applicable.

Parking Options: \$18 Day Valet Parking available or Complimentary Self-Parking in Parking Lot across the street from Main Hotel Gate. TEXT 251.379.0453 for Valet/Transportation Services. If we do not respond to your text in 5 minutes, please call our cell phone number above or the hotel main line, 251.928.9201.

Valet Validation not applicable for holidays or special events.