

Easter Buffet 2018

\$55/adults \$20/children (12 and under)

Appetizers

Gourmet Cheese Display

Chilled Seafood Display

Assorted Sushi Rolls

Smoked Salmon Platter

Baked Brie en Croute
with Fresh Berries

Roasted Beet, Feta, and Cous Cous Salad
with Raspberry Vinaigrette

Baby Greens and Belgian Endive Salad
with Baby Heirlooms, Carrots, Grilled Asparagus,
and Honey Thyme Vinaigrette

Entrées

Herb Crusted Salmon
with Sundried Tomato Caper
Butter Sauce

Panko Crusted Seabass
with Orange Saffron Butter Sauce

Seared Pork Tenderloin
with Brandy Apple Demi

Grilled Vegetable Ratatouille
with Orecchiette Pasta

Loaded Au Gratin Potatoes

Spaghetti Squash and Roasted Tomatoes

Mixed Spring Vegetables

Carving Station

Roasted Leg of Lamb with Mint Demi

Prime Rib, Au Jus and Creamy Horseradish

Roasted Ham with Roasted Apple Pineapple Sauce

Desserts

Carrot Cake

Key Lime Pie

Flourless Chocolate Torte

New York Style Cheese Cake

Rum Pineapple Upside Down Cake

OLD CAPTIVA HOUSE

Serving Noon – 8pm | Reserve online through OpenTable
or by calling 239-472-5161 ext 421 between 5:30-9:30pm