

EASTER *at Normandy Farm*

JOIN US FOR A BRUNCH BUFFET IN THE GRAND BALLROOM

Sunday, April 5 2026 Seatings between 10:30am-4:30pm

OMELET STATION

WHOLE BROWN EGGS
EGG WHITES
HAM, BACON, SAUSAGE
SHRIMP
ASPARAGUS
MUSHROOMS
DICED TOMATOES
SCALLIONS
ONIONS
BELL PEPPERS
SPINACH
CHEDDAR, MOZZARELLA
AND SWISS CHEESE

HEARTY PLATES

FIESTA CHICKEN
TOMATOES, CORN & CHEDDAR CHEESE
COD
WITH LEMON GARLIC SAUCE
PASTA PRIMAVERA
WHITE WINE BUTTER SAUCE, MIXED
VEGETABLES
COCONUT CURRY CHICKPEA
CASSEROLE
ONIONS, CAULIFLOWER, CARROTS,
COCONUT CURRY SAUCE

MORNING CLASSICS

PANCAKE & WAFFLE STATION
WITH ASSORTED TOPPINGS
CINNAMON & SUGAR GLAZED
FRENCH TOAST
3-CHEESE SCRAMBLED EGGS
PLAIN SCRAMBLED EGGS
SMOKED PORK BACON & SAUSAGE
HOMESTYLE BREAKFAST POTATOES

CARVING STATION

WHOLE ROTISSERIE CHICKEN
WITH CHIVE & DIJON CREAM SAUCE
SMOKED HAM
WITH CINNAMON & SUGAR GLAZE
PRIME RIB
*WITH HORSE RADISH CREAM
& RED WINE REDUCTION*

FARM SIDES

GREEN BEANS
ASPARAGUS
GARLIC MASHED POTATOES
ROASTED HERB POTATOES
RICE PILAF

FRESH STARTS

SMOKEY RED PEPPER SOUP
VELVET CHICKEN NOODLE
GRAND SALAD BAR
WITH ALL THE ACCOMPANIMENTS
SHRIMP COCKTAIL BAR

DESSERTS

VANILLA POUND CAKE
KEY LIME TARTS
PECAN BARS
CHOCOLATE DIRT CUPS
EASTER RICE CRISPIES
CHOCOLATE CREAM CHEESE
BROWNIE
LEMON PANNA COTTA
CARROT CAKE
CHOCOLATE CHEESECAKE
EASTER COOKIES
CHOCOLATE FOUNTAIN
DONUT WALL

RESERVE YOUR TABLE **(215)616-8108**

All non-alcoholic beverages are included. \$66.95 Adults | \$28.95 Children (Ages 5-10)

Prices are plus tax & gratuity. 20% service charge added to groups of 6 or more. A credit card is required to hold a reservation for parties of 8 or more. Cancellations must be made by Friday 3/27 or you will be subject to a cancellation fee. Farmer's Daughter VIP Club perks apply to à la carte dining only. Buffet purchases are excluded.

