



Ray's on the River Easter Buffet

11:00am-7:00pm | \$75 per guest before tax & gratuity

Slow Roasted Prime Rib

atomic horseradish cream, au jus

Holiday Nueske Ham

sweet brown sugar crust

Faroe Island Salmon

local honey glaze

Chef's Selection of Charcuterie

cured meats and aged cheese

Creamy Pimento Cheese Dip

artisan lavash

Peel & Eat Shrimp

atomic horseradish cocktail sauce, cajun remoulade

Signature Mini Crab Cakes

roasted corn salsa, mustard buerre blanc

Yukon Gold Whipped Potatoes

Honey Glazed Baby Carrots

Southern Style Baked Mac & Cheese

Almondine Haricot Verts

fresh green beans with almond slivers

Seasonal Spring Soup with Fresh Herbs

Classic Caesar Salad

romaine, sourdough breadcrumb, parmesan-reggiano, homemade dressing

Spring Garden Salad

artisan field greens, strawberries, candied pecans

Chef's Selection of Bread Pudding

Assorted Cookies

Seasonal Cobbler

Lemon Pound Cake

Silky Chocolate Mousse Cups

