

HOTEL GETTYSBURG

LINCOLN SQUARE

Easter Buffet

STARTERS & SALADS

Roasted Carrot & Fresh Ginger Soup

Vibrant blend of roasted carrots and spices with a touch of coconut milk

Leafy Green Salad

With accompaniments and a choice of dressings

Charcuterie Display

Variety of local cured meats and cheeses, crackers, Tait Farm preserves, and mustards

Caprese Salad

Fresh mozzarella, cherry tomatoes, fresh basil, olive oil

Pasta Salad

Tri-colored pasta, light herbed vinaigrette, olives, fresh vegetables, cheese

Fresh Seasonal Fruit

FROM OUR CARVING STATION

Roast Side of Beef

With chimichurri and horseradish cream

Maple-Bourbon Glazed Ham

ENTRÉES

Oven-Roasted Garlic and Herb Salmon

Apricot Mustard Chicken

Grilled chicken with a sweet and tangy mustard sauce

SIDES

Roasted Herbed Tri-Colored Carrots

Creamy Tuscan Orzo

Spinach, sun-dried tomatoes

Mashed Yukon Gold Potatoes

Haricot Verts

Creamy Macaroni & Cheese

Topped with breadcrumbs

DESSERTS

Carrot Cake

Coconut Cake

Selection of macarons and miniature desserts

Adult: \$48 | Senior: \$40 Children (Ages 5–12): \$15
April 5, 2026 | 11 am – 3 pm | Grand Ballroom
Reservations Required: 717.338.5406