

Anne & Mark Burnell's

15th Annual

"Eve of the Eve"

Saturday Evening, December 30, 2017

Our Old Eagle Room 7:30-11 PM

BUFFET MENU

- ❖ **Fried Jumbo Shrimp** w/Our Horseradish Cocktail Dipping Sauce
- ❖ **Creamy Chicken à la King** over Puff Pastry Triangles
- ❖ **Our Mini CERTIFIED ANGUS BEEF™ MEATBALLS** in Marinara Sauce
- ❖ **Penne Pasta** w/Garlic, Mushrooms, Sun-dried Tomatoes, and Scallions tossed w/Olive Oil and grated imported Pecorino Roman Cheese
- ❖ **Baked Crab Cake Nuggets** w/Louisiana Hot Dipping Sauce
- ❖ **Baked Mediterranean Dates wrapped in Bacon** w/Sweet Chili Dipping Sauce
- ❖ **Vegetarian Sliders** Roasted Garlic Hummus w/Cajun-Lime Cucumber Slice on Hawaiian Rolls
- ❖ **Our Seasonal Salad** crisp Mesclun & Romaine w/Roasted Beets, Baked Butternut Squash, Baked Cauliflower, Grape Tomatoes, Broccoli, Spinach, Mushrooms, Dried Cranberries, Red Onion, and Red Cabbage, tossed in Our Red Raspberry Vinaigrette
- ❖ **Assorted Cut Cheeses and Antipasti** w/Crackers and Crostini
- ❖ **Mini Chocolate Shortbread, White Chocolate-Macadamia Nut, and Chunky Chocolate Cookies**

\$35/Person (prepaid reservations required)

(includes Buffet & Show;

ALL Beverages and Premium Bar Available)



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chef/owner/inkeeper Dave Samber and
his Polo Staff continue to bring you . . .
"Something different . . .



something wonderful!"

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The Old Eagle Room