

Dinner Buffet R Day 2023 (Sunday night)

Salads

Pasta Salad with Balsamic Vegetables, Sun Dried Tomato Pesto
Tomato, Cucumber and Red Onion Salad
Steakhouse Salad, Bleu Cheese, Bacon, Tomato, Hard Cooked Egg
Watermelon & Feta Salad, Pickled Red Onion and Arugula
Salad Bar with Assorted Toppings and Dressings
Caesar Salad

Raw Bar

Display of Citrus Poached Shrimp with Bloody Mary Cocktail Sauce

Entrees

Grilled Swordfish, Heirloom Tomato Fondue, Garlic Scented Spinach
Vegan Bulgogi, Jasmine Rice
Bronzed Hudson Valley Duck Breast, Sour Cherry Compote
Grilled chicken Breast, Creole mustard Beurre Blanc
White and Wild Rice
Summer Vegetable Medley

Carved to Order

Grilled Flank Steak, Horseradish Cream, Chimichurri, Chipotle BBQ
Loaded Mashed Potatoes

Griddle Station

Burgers, Veggie Burgers, Hot Dogs and Bratwurst
Appropriate Fixins, Condiments, Breads and Spreads

Finishing Touches

An Assortment of Cakes, Pies, Pastries and Other Sweet Treats

Supplement

Buy the Buffet and Add an 8 oz. Filet Mignon for \$20
Buy the Buffet and Add a 12 oz. Prime NY Strip Steak for \$25

\$54 per person plus tax and gratuity

Children Aged Five to Twelve \$27 per child plus tax and gratuity
Children Under Five are Free

Executive Chef, Chris Hettinger

Due to Market availability, Menu Items are Subject to change without notice