

**SATURDAY, APRIL 18**

**Lobster Night Buffet**

Laurels | 5:30 - 8:30 P.M. | **MKT**

**SOUP**

Soup of the Evening  
Chicken Noodle with Matzo Ball  
Gazpacho

**SALAD STATION**

Greens Salad

Mango, Blueberries, Quinoa, Pickled Onion, Avocado with Tarragon Vinaigrette

Tomato Salad with Cucumber, Bell Pepper, Basil, Olive Oil, White Balsamic Vinegar

Smashed Avocado Salad

Classic Salad Bar

**Greens:** Romaine, Baby Arugula, Baby Spinach

**Toppings:** Shredded Carrots, Sliced Onions, Heart of Palm, Garbanzo Beans, Boiled Egg, Roasted Beets, Marinated Artichokes, Heirloom Baby Tomatoes, Sliced Tomato, Avocado, Pickles, Broccoli Florets, Cauliflower Florets, Edamame, Cucumber, Peas & Corn, Black & Green Olives, Diced Mango, Craisins, Prunes, Dried Apricot, Croutons, Jalapeño Peppers, Banana Peppers, Roasted Red Peppers, Sliced Peppers

**Seeds:** Pistachio Nuts, Pumpkin Seeds, Walnuts, Sunflower Seeds

**Cheese:** Shredded Cheddar Cheese, Shaved Parmesan Cheese, Shredded Mozzarella Cheese, Blue Cheese Crumbles

**Dressings:** Honey Mustard Dressing, Red Wine Vinaigrette, Sesame Dressing, Blue Cheese Dressing, Caesar Dressing, Ranch Dressing, House Vinaigrette, 1000 Island Dressing, Balsamic Vinaigrette

**CARVING, CRACKING AND COOKING**

Herb Crusted Prime Ribeye

Slow Roasted Chicken

Simply Grilled Salmon

2.5lb Maine Lobsters

*Cracked to Order with Melted Butter and Fresh Lemon*

**ACCOMPANIMENTS**

Crispy Honey Glazed Brussels Sprouts

Mashed Sweet Potatoes

Grilled Fresh Sweet Corn on the Cob

Grilled Vegetable Board

Herb Roasted Potatoes

**DESSERTS**

Assorted Cakes, Cookies & Pastries



Menus are subject to change at Chef's discretion.

Please inform your server of any food allergies or dietary restrictions. Certain items may be available upon request.