


LONE ROCK POINT

Buffet Dinner Service

STARTERS

Grand Salad Bar  

Dinner Rolls 

warm from the oven served with butter

ENTREE SELECTIONS

Roast Pork with Rosemary and Apples 

succulent pork with apple and rosemary pan gravy

Chicken Capresé 



roasted chicken thighs with fresh tomatoes, pesto, and mozzarella cheese

Honey Mustard Glazed Salmon 

pan seared and drizzled with a tangy sweet honey mustard glaze

Manicotti Alfredo 

four cheese manicotti topped with classic Alfredo sauce ... a cheese extravaganza

Quinoa & Ancient Grain Salad  

with seasonal vegetables, pumpkin seeds, dried cranberries, and balsamic vinaigrette

ACCOMPANIMENTS

Spirit Succotash  

Sautéed green beans, onions, corn, red pepper, and carrots

Oven Roasted Potatoes  

Roasted with butter and whole clove garlic

DESSERT

Apple Caramel Cake 

coffee and tea available on request with dessert

\$37.99 PER PERSON

Make your event even more exciting: Ask us about adding a DJ, Trio, Band, Magician, casino night, or a visit from Champ the Lake Monster!

 Vegetarian  Gluten Free  Vegan

20% service charge will be added to your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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