

HARVEST MOON DINNER

Buffet Dinner Service


APPETIZERS

Crabmeat Stuffed Mushrooms . . . **\$11.15**


Spinach and Artichoke Dip . . . **\$12.25**  


Cheese Plate . . . **\$15.65** 

Grand Salad Bar 

Dinner Rolls 



ENTREE SELECTIONS AND ACCOMPANIMENTS

Chef Carved Turkey Breast 

Chef Carved Prime Rib 
served with au jus or horseradish cream


Traditional Homemade Gravy

Traditional Herbed Bread Stuffing

Maple Roasted Butternut Squash  

Mashed Potatoes  

Cranberry Compote  

Quinoa and Ancient Grain Salad 
with seasonal vegetables, pumpkin seeds, cranberries and a balsamic vinaigrette

DESSERT

Apple Caramel Crumb Cake 

BEVERAGES

Coca-Cola brand fountain sodas . . . **\$3.75**

bottled water. . . **\$3.50**

coffee, hot tea, hot cocoa . . . **\$3.50**

juice. . . **\$3.99**

Beer, wine, and cocktails . . . **from \$5.99-\$12.99 per glass**

 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.