




# SOUNDS OF SUMMER DINNER

Buffet Dinner Service

## APPETIZERS

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

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

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

Spirit Salad Bar  

Dinner Rolls 

## ENTREE SELECTIONS

Chicken Marsala 

*tender thighs with a sauce of mushrooms, marsala, and cream*

Chef Carved Pork Loin 

*tender and juicy with a grain mustard demi-glacé*

Baked Cod with Tomato Caper Beurre Blanc 

*flaky and sweet, laced with a silky butter sauce*

Stuffed Shells with Roasted Eggplant and Tomato 

*jumbo four cheese filled shells with roasted eggplant and San Marzano tomatoes*

Quinoa and Ancient Grain Salad 

*with seasonal vegetables, pumpkin seeds, cranberries and a balsamic vinaigrette*

## ACCOMPANIMENTS

Seasonal Vegetables  

Oven Roasted Potatoes  

## DESSERT

Chocolate Mousse 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.