


SPRING TIME 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

Chicken Mornay 

tender thighs in a silky cream sauce with sherry and Swiss cheese

Chef-Carved Roast Pork Loin 


served in a sweet and savory honey garlic sauce

Baked Cod

delicate white fish with white wine, Roma tomatoes, and fresh thyme

Jumbo Stuffed Shells 

served with roasted garlic and tomato béchamel

Quinoa and Ancient Grain Salad 

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

ACCOMPANIMENTS

Glazed Carrots  

Roasted Yukon Gold 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.