



Spring Time Dinner

Buffet Dinner Service

Appetizers

Crabmeat Stuffed Mushrooms...\$11.15

Spinach and Artichoke Dip...\$12.25 (GF)

Cheese Plate...\$15.65

Grand Salad Bar (GF)

Dinner Rolls

ENTREE SELECTIONS

Chicken Mornay (GF)

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

Chef-Carved Roast Pork Loin (GF)

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 (GF)

Roasted Baby Yukon Gold Potatoes (GF)

DESSERT

Chocolate Mousse Cake

BEVERAGES

Coca-Cola brand fountain sodas, bottled water, coffee, hot tea, hot cocoa . . . 3.25

Beer, wine, and cocktails . . . from 5.95 - 12.95 per glass

Vegetarian (GF) 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.