# Sounds of Summer Dinner <br> Buffet Dinner Service 

Grand Salad Bar V ©<br>Dinner Rolls,<br>warm from the oven served with butter

## ENTREE SELECTIONS

## Roasted Chicken Thighs with Mushroom Velouté (GF)

tender chicken with a sauce of mushrooms, white wine, chicken stock and cream
Chef Carved Prime Rib (af)
carved at your request
served au jus or with horseradish cream
Three Cheese Manicotti, baked in a roasted eggplant, red pepper and tomato sauce

Vegan Squash and Mixed Grain Salad V
a mixed grain blend with seasonal vegetables, pumpkin seeds, and cranberries
served with a balsamic vinaigrette

## ACCOMPANIMENTS

Seasonal Vegetables, (GF)
Oven Roasted Potatoes, (GF)
coffee and tea available on request with dessert


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.

