# Lone Rock Point 

## Buffet Dinner Service

Grand Salad Bar V (af)<br>Dinner Rolls<br>warm from the oven served with butter

## ENTREE SELECTIONS

Roast Pork with Rosemary and Apples (GF) succulent pork with apple and rosemary pan gravy

Chicken Capresé GF)
roasted chicken thighs with fresh tomatoes, pesto, and mozzarella cheese
Honey Mustard Glazed Salmon (GF)
pan seared and drizzled with a tangy sweet honey mustard glaze
Manicotti Alfredo,
four cheese manicotti topped with classic Alfredo sauce ... a cheese extravaganza
Quinoa \& Ancient Grain Salad V (GF)
with seasonal vegetables, pumpkin seeds, dried cranberries, and balsamic vinaigrette

## ACCOMPANIMENTS

Spirit Succotash V GF)
Sautéd green beans, onions, corn, red pepper, and carrots

Oven Roasted Potatoes, (GF)
Roasted with butter and whole clove garlic

# DESSERT <br> Apple Caramel Cake <br> coffee and tea available on request with dessert 

## \$37.99 per person

Make your event even more exciting:
Ask us about adding a DJ, Trio, Band, Magician,

Vegetarian
v Vegan
(GF) Gluten Free
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.

