Lone Rock Point

Buffet Dinner Service

Grand Salad Bar V GF

Dinner Rolls warm from the oven served with butter

ENTREE SELECTIONS

Roast Pork with Rosemary and Apples ©F 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 (GF)
Sautéd green beans, onions, corn, red pepper, and carrots

Oven Roasted Potatoes ØGF

Roasted with butter and whole clove garlic

DESSERT

Apple Caramel Cake 🔎

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.

(802)862-8300