

Sounds of Summer Dinner

Buffet Dinner Service

Appetizers

Crabmeat Stuffed Mushrooms...\$11.15

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

Cheese Plate...\$15.65 🌿

Spirit Salad Bar (V) (GF)

Dinner Rolls 🌿

ENTREE SELECTIONS

Chicken Marsala (GF)

tender thighs with a sauce of mushrooms, marsala, and cream

Chef Carved Pork Loin (GF)

tender and juicy with a grain mustard demi-glacé

Baked Cod with Tomato Caper Beurre Blanc 🌿

flaky and sweet, laced with a silky butter sauce

Stuffed Shells with Roasted Eggplant and Tomato 🌿

jumbo four cheese filled shells with roasted eggplant and San Marzano tomatoes

Quinoa and Ancient Grain Salad (V)

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

ACCOMPANIMENTS

Seasonal Vegetables 🌿 (GF)

Oven Roasted 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 (V) 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.