

# Spring Time Dinner

Plated or Buffet Dinner Service

**Grand Salad Bar**  

**Dinner Rolls** 

## ENTREE SELECTIONS

**Chicken Mornay** 

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

**Chef-Carved Roast Pork Loin** 

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**  

**Roasted Baby Yukon Gold Potatoes**  

## DESSERT

**Chocolate Mousse Cake** 

**\$32.99 per person**

Make your event even more exciting:

Ask us about adding a DJ, Trio, Band, Magician,  
casino night, or a visit from Champ the Lake Monster!

 Vegetarian     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.