

The Breakwater

Buffet Dinner Service

STARTERS

Ethan Allen Mixed Green Salad

*a variety of lettuces with tomatoes, cucumbers,
julienne red onions and house vinaigrette*

Dinner Rolls

warm from the oven and brushed with herbed garlic butter

ENTREE SELECTIONS

Chef Carved Prime Rib

*carved at your request
served au jus or with horseradish cream*

Parker House Cod

tender & flaky baked cod with a crunchy bread crust topping

Tortellini Primavera

plump tortellini tossed with garden fresh vegetables

Quinoa & Ancient Grain Salad

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

Mashtini Bar

*homemade mashed potatoes with toppings of beef gravy,
shredded cheese, sour cream and crispy onions*

Seasonal Vegetables

sautéed broccoli, carrots, and cauliflower smashed with a lemon vinaigrette

DESSERT

Spirit Tuxedo Cake

topped with freshly whipped cream and seasonal berries

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, casino night, or a visit from Champ the Lake Monster!

 **Vegetarian**

 **Gluten Free**

 **Vegan**

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.

