



July 12 & 13, 2013

5:30pm – 7:30pm

Buffet Menu

Fresh Salad Bar including Assorted Toppings & Dressings
With Specialty Salads and Fruit & Cheese Display

Roasted Leg of Lamb

Served with a Dijon Pesto Sauce

Jumbo Cheese Ravioli Carbonara

Sautéed with Grilled Chicken & Bacon

Creole Baked Salmon Filets

Topped with a Pineapple Mango Salsa

Paired with a Roasted Vegetable Medley

Pan-Seared Beef Tips

Dressed with a Wild Mushroom Blend in a Creamy Gorgonzola Sauce

Coupled with Broiled Garlic & Herb Fingerling Potatoes

Tortellini Fresca

With Charred Tomatoes, Fresh Mozzarella & Chick Peas

Accompanied by Broccoli Au Gratin with Feta

Chicken & Andouille Sausage Gumbo

Smoked Tomato Bisque

Dessert Station

Featuring an Ice Cream Bar and other Assorted Desserts

\$29.95 per adult / \$12.95 per child under 12

Price Includes Non-Alcoholic Beverages

Tax and Gratuity Are Not Included

For Parties of 5 or More, a 15% Gratuity Will Be Added