



August 18, 2012

5:30pm – 7:30pm

Buffet Menu

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

Rosemary Crusted Prime Rib

With a Wild Cabernet Demi Glacé

Bay Scallops Dijon

Served over Spinach Fettuccini with Heirloom Tomatoes

Cajun Roasted Salmon Filets

*Served with Toasted Pinenut and Basil Rice Pilaf
Accompanied by Roasted Vegetable Medley*

Chipotle Barbeque Beef Brisket

*With Cheddar & Sweet Onion Corn Fritters
Paired with Herb Roasted Fingerling Potatoes*

Pan-Seared Parmesan Crusted Chicken

*Stuffed with Spinach, Artichokes and Roasted Red Peppers
Coupled with Grilled Asparagus Spears*

**Crab and Roasted Pepper Bisque
Minestrone Soup**

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