



**December 31, 2014 • Time: 6:30pm-8:30pm**

## **Buffet Menu**

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

### **Mesquite Spiced Prime Rib**

*With a Barbecue Jus*

### **Salmon Imperial**

*Baked & Stuffed with Crabmeat  
Served with a Scallion Crème Fraîche*

### **Creole Shrimp & Sausage**

*Tossed with Fusilli Pasta*

### **Antipasto Breaded Chicken**

*Topped with Prosciutto, Tomatoes, Banana Peppers & Fresh Mozzarella  
Accompanied by Grilled Vegetables*

### **South Philly Broil**

*Dressed with a Roasted Garlic Demi-Glace  
Coupled by Herb Roasted Fingerling Potatoes*

### **Balsamic Marinated Portobello Mushrooms Caps**

*Stuffed with Spinach, Tomatoes & Feta Cheese  
Paired with an Avocado, Chicken & Pepper Salad*

### **Beer Cheese Soup**

### **Lamb Stew**

### **Dessert Station**

*Featuring Chocolate Éclair Mousse Cups*

**\$32.95 per adult / \$15.95 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