

# A-Day Seafood Buffet 2021 (Friday)

## **Salads**

Shrimp Salad, Lemon Herb Aioli  
Tomato Cucumber and Red Onion Salad  
Fried Calamari Salad with Sweet Chili  
Eggplant and Chick Pea Salad  
Ice Berg Salad with Bacon, Bleu Cheese, Tomato, Cucumber  
Spinach and Strawberry Salad  
Rainbow Greens with Assorted Dressings and Toppings & Caesar Salad

## **Raw Bar**

Display of Citrus Poached Shrimp with Bloody Mary Cocktail Sauce

## **Entrees From the Sea**

Roasted Salmon Fillet, Caper Dill Chimichurri  
Fried Shrimp, Cocktail and Tartar Sauces  
Seafood Paella  
Linguine with White Clam Sauce, Cockles  
Grilled Swordfish, Heirloom Tomato Fondue

## **Land Lovers Entrees and Sides**

Gemelli Pasta w/ Mushrooms, Spinach, Garlic Parmesan Cream  
Cajun Grilled chicken Breast, Creole Vegetables  
Baked Potato Bar w/ Bacon, Cheddar, Scallions, Broccoli, Sour Cream  
Summer Vegetable Medley

## **Carved to Order**

Grilled New York Strip Loin, Au Jus, Horseradish Cream, Natural Jus

## **Finishing Touches**

Chocolate Fondue  
Pretzel Rods, Marshmallows, Strawberries, Bananas, Pineapple, Pound Cake  
Assorted Cakes, Pies, Pastries  
Chocolate and Vanilla Ice Cream Sundae Bar  
Fresh Fruit (Whole and sliced)

\$52 per person plus tax and gratuity  
Children Aged Five to Twelve \$26 per child plus tax and gratuity  
Children Under Five are Free

Executive Chef, Chris Hettinger