

A-Day Seafood Buffet 2022 (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)

\$54 per person plus tax and gratuity
Children Aged Five to Twelve \$27 per child plus tax and gratuity
Children Under Five are Free

Executive Chef, Chris Hettinger

Due to Market availability, Menu Items are Subject to change without notice