

A-Day Dinner Buffet 2022 (Thursday)

Cold Offerings

Cole Slaw

Shaved Brussels Sprouts Salad w/ Lemon, and Pine nuts

Beet Salad w/ Oranges and Goat Cheese

Garden Salad

Wild Mushroom Salad

Traditional Caesar salad

Entrees

Slow Roasted BBQ Style Brisket, Carolina BBQ Glaze

Old Bay Dusted Cod Fillet, Poached Mussels, Tarragon Broth

Garlic and Herb Roasted Chicken, Au Jus

Creamed Spinach

Butternut Squash Filled Ravioli, Brown Butter and Sage

Stuffed Potatoes, Sour Cream and Chive

Carving Station

Carved New Zealand Lamb Chops

Cheese Polenta

Mint Jelly, Rosemary Au Jus

Desserts

Assorted Pastries, Cookies, Brownies, Cakes & Pies

Ice Cream Sundae Bar

\$38 per person plus tax and gratuity

Children Aged Five to Twelve \$19 per child plus tax and gratuity

Children Under Five are Free

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