

# Dinner Buffet Graduation 2022 (Saturday night)

## **Salads**

Quinoa salad  
Tomato, Cucumber and Red Onion Salad  
Wedge Salad, Bleu Cheese, Bacon, Tomato, Hard Cooked Egg  
Feta & watermelon salad  
Rainbow Greens with Assorted Dressings and Toppings  
Caesar Salad

## **Raw Bar**

Display of Citrus Poached Shrimp with Bloody Mary Cocktail Sauce

## **Entrees**

Roasted Halibut, Tarragon Brown Butter  
Fried Shrimp, Cocktail and Tartar Sauces  
Chili Glazed Tuna with arugula & citrus  
Penne Pasta w/ Mushrooms, Spinach, Garlic Parmesan Cream  
Grilled chicken Breast, Creole mustard beurre blanc  
Country style mashed potatoes  
Summer Vegetable Medley

## **Carved to Order**

Grilled flank steak, horseradish cream, Chimmichurri, Bourbon BBQ

## **Griddle Station**

Burgers, Veggie Burgers, Hot Dogs and Sausage  
Appropriate Fixins, condiments, Breads and Spreads

## **Finishing Touches**

An Assortment of Cakes, Pies, Pastries and Other Sweet Treats

\$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

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