

# Dinner Buffet Graduation 2023 (Saturday night)

## **Salads**

Pasta Salad with Balsamic Vegetables, Sun Dried Tomato Pesto  
Tomato, Cucumber and Red Onion Salad  
Steakhouse Salad, Bleu Cheese, Bacon, Tomato, Hard Cooked Egg  
Watermelon & Feta Salad, Pickled Red Onion and Arugula  
Salad Bar with Assorted Toppings and Dressings  
Caesar Salad

## **Raw Bar**

Display of Citrus Poached Shrimp with Bloody Mary Cocktail Sauce

## **Entrees**

Grilled Swordfish, Heirloom Tomato Fondue, Garlic Scented Spinach  
Vegan Bulgogi, Jasmine Rice  
Bronzed Hudson Valley Duck Breast, Sour Cherry Compote  
Grilled chicken Breast, Creole mustard Beurre Blanc  
White and Wild Rice  
Summer Vegetable Medley

## **Carved to Order**

Slow Roasted Prime Rib, Horseradish Cream, Au Jus  
Loaded Mashed Potatoes

## **Griddle Station**

Burgers, Veggie Burgers, Hot Dogs and Bratwurst  
Appropriate Fixins, Condiments, Breads and Spreads

## **Finishing Touches**

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

\$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