

Graduation Dinner Buffet 2023 (Thursday)

Cold Offerings

Cole Slaw
Spinach and Strawberry Salad
Beet Salad w/ Oranges and Goat Cheese
Salad Bar w/ Assorted Toppings and Dressings
Citrus Cous Cous Salad
Traditional Caesar salad

Entrees

Carrot Ginger Bisque
Slow Roasted Beef Brisket, Pan Gravy
Seafood Paella
General Tso's Chicken, with Broccoli
Creamed Spinach And Braised Red Cabbage
Butternut Squash Filled Ravioli, Brown Butter and Sage
Country Potatoes with Sour Cream and chives

Carving Station

Fennel and Coriander Crusted Pork Loin
Cheese Polenta
Rosemary Au Jus

Desserts

Assorted Pastries, Cookies, Brownies, Cakes & Pies
Ice Cream Sundae Bar

\$44 Per Person plus tax and gratuity
\$22 plus tax and gratuity per Child ages Six to Twelve
Children Five years old and Younger Eat Free

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