

# R- Day Land and Sea Seafood Buffet

## Friday, June 25<sup>th</sup>, 2021

### **Salads**

Seafood Salad, Herb Vinaigrette  
Sweet Potato, Black Bean and Corn Salad, Chili Lime Vinaigrette  
Cucumber Dill Salad  
Heirloom Tomato Salad, Red Onion, Balsamic Drizzle  
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**

Manhattan Style Clam Chowder  
Roasted Salmon Fillet, Preserved Lemon, Tomato and Basil  
Seafood Cioppino, Andouille Sausage, Clams, Mussels, Calamari, Shrimp, Cod  
Buttermilk Fried Shrimp, Malt Vinegar, Tartar Sauce  
Fried Clam Bellies, Spicy Cocktail Sauce

### **Land Lovers Entrees and Sides**

Cheese Filled Ravioli w/ Mushrooms, Spinach, Garlic Parmesan Cream  
Garlic and Herb Roasted Chicken, Dark Chicken Jus  
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  
An Assortment of Pastries, Cakes, Pies and other Sweet Treats  
Fresh Fruit

\$52.00 Adults

\$26.00 Kids Aged 5-12

Kids under 5 Years Old Eat Free

Executive Chef, Chris Hettinger