

Graduation Seafood Buffet 2022

Salads

Shrimp, Mango and Avocado Salad
Peruvian Scallop, Jicama, Roasted Corn, Black Beans, Chili Lime Vinaigrette
Fried Calamari Salad with Sweet Chili
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

Roasted Salmon Fillet, Preserved Lemon, Tomato and Basil
Fish and Chips, Malt Vinegar, Tartar Sauce
Seafood Paella
New England Clam Pot (Clams, Shrimp, Red Potatoes, Corn on the Cob)
Steamed Snow Crab Legs, Drawn Butter

Land Lovers Entrees and Sides

Gemelli Pasta w/ Mushrooms, Spinach, Garlic Parmesan Cream
Garlic and Herb Roasted Chicken, Dark Chicken Jus
Mashed 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
Chocolate Mousse Cake, Chocolate Pudding Pie, Chocolate Brownies
Chocolate Truffles, Chocolate and Vanilla Ice Cream Sundae Bar
Assorted Petit Pours, Fresh Fruit

\$54 Per Person plus tax and gratuity
\$27 plus tax and gratuity per Child Ages Six to Twelve
Children 5 Years Old and Younger Eat Free

Executive Chef, Chris Hettinger

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