

Graduation Seafood Buffet 2023

Salads

Shrimp, Mango and Avocado Salad
Peruvian Scallop, Jicama, Roasted Corn, Black Beans, Chili Lime Vinaigrette
Cucumber Dill Salad
Heirloom Tomato Salad, Red Onion, Balsamic Drizzle
Shaved Brussels Sprouts Salad with Lemon and Pine Nuts
Rainbow Greens with Assorted Dressings and Toppings & Caesar Salad

Raw Bar

Display of Citrus Poached Shrimp and Half Shell Clams
with Bloody Mary Cocktail Sauce, Mignonette

Entrees From the Sea

Roasted Salmon Fillet, Preserved Lemon, Tomato, Bails Relish
Fried Shrimp, Tartar Sauce
Fried Belly Clams, Marinara
Clams and Mussels with Thai Coconut Broth
Baked Cod Fillet, Tarragon Beurre Blanc

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

A Variety of Cakes, Pies and Pastries
Chocolate and Vanilla Ice Cream Sundae Bar, Fresh Fruit

\$58 Per Person plus tax and gratuity
\$29 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