

**center
table
salad
station**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Vegetable Crudité with Homemade Spinach Dip and Brie with Raspberry En Croûte

Italian Pasta Salad Mixed with Creamy Italian Vinaigrette
Fresh Seasonal Fruit and Berries

Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, Diced Egg, Cucumbers, Red Onion, Wild Mushroom Blend, Cottage Cheese,
Pepperocini, Cherry Tomatoes, Cheddar Cheese, Sunflower Seeds and Herbed Croutons
*Salad Dressings: French / Homestyle Ranch / Bleu Cheese / Balsamic Vinaigrette
1,000 Island / Sun-dried Tomato Bacon French*

**hot
station**

Mini Corn Dogs with Ketchup and Mustard
Chicken Tenders with Honey Mustard
Horseradish Thyme Mashed Potatoes
Chicken Wild Rice Soup

**sauté
station**

Chicken Scampi
Baked Shells in Creamy Cheese Sauce
Sautéed Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Parmesan Breaded Haddock Filets with Lemon Garlic Aioli
Strip Steak with Horseradish Sauce, Sage Au Jus, Sautéed Mushrooms and Onions

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$15.95 for Adults / \$7.95 for Children 12 & Under*

**dessert
cart**

New York Cheesecake with Mixed Berry Topping \$ 7
Mixed Berry Ice Cream Sundae / Five High Chocolate Cake / Four Layer Carrot Cake
New York Cheesecake / Homemade Cookie Pudding / Homemade Apple Crisp
Seven Layer Grand Marnier Cake / Chocolate Ice Cream Sundae / Mixed Berry Shortcake \$ 6
Chocolate Dipped Marshmallow Skewer / Chocolate Dipped Strawberry Skewer \$ 3
Vanilla Ice Cream or Any Item À la Mode \$ 2

