



**center
table**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Vegetable Crudit  with Homemade Spinach Dip and Raspberry Encrusted Brie

**salad
station**

Asian Vegetable Salad Mixed with Candied Chinese Noodles and Oriental Dressing
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
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**

Baked Shells in Creamy Cheese Sauce
Chicken Tenders with Honey Mustard
Herb and Garlic Marinated Rotisserie Chicken
Potatoes Au Gratin
Chicken & Wild Rice Dumplings
Horseradish Thyme Mashed Potatoes
Creamy Potato Leek Soup

**saut 
station**

Pork Loin with Apples, Fennel, Shallots and Apple Jack Brandy Demi
Five Onion Risotto
Saut ed Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Grilled Salmon with Dill Beurre Blanc
Strip Steak with Horseradish Sauce, Sage Au Jus, Saut ed 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 \$ 6
New York Cheesecake / Homemade Cookie Pudding / Homemade Apple Crisp
Seven Layer Grand Marnier Cake / Chocolate Ice Cream Sundae / Mixed Berry Shortcake \$ 5
Chocolate Dipped Marshmallow Skewer / Chocolate Dipped Strawberry Skewer \$ 3
Vanilla Ice Cream or Any Item   la Mode \$ 2