

Friday, November 12, 2010

Seafood Dinner Buffet

\$26.00 per person

Starters to include: Peel & Eat Shrimp, Maryland Crab Slaw, Herb Crusted Salmon
Salads: Mesclun Salad with Tomatoes, Cucumbers, Red Onions, Olives and House Vinaigrette
Traditional Caesar Salad with Herbed Croutons and Parmesan Cheese
Hot Entrees: Stuffed Flounder with Lobster Sauce, Seafood Pasta, Fish & Chips, Chef's Choice of Starch
and Vegetables
Fresh Baked Rolls and Creamery Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Regular and Herbal Teas and Iced Tea

Saturday, November 13, 2010

Breakfast Buffet

\$16.75 per person

Orange, Grapefruit and Cranberry Juice
Mixed Fruit Salad
Bakery Basket to include Muffins, Danish with Creamery Butter
Assorted Dry Cereal with Milk
Farm Fresh Scrambled Eggs with Chives
Buttermilk Pancakes with Syrup
Bacon and Sausage
Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Regular and Herbal Teas

Lunch Buffet

\$22.75 per person

Sweet & Sour Broccoli Salad, Pasta Salad with Parmesan Cheese Basil and Tomatoes, Southern Style Cole
Slaw,
Kaiser Rolls and Hot Dog Buns,
Hamburgers with Sliced Onions, Sliced Tomatoes, Lettuce, Sliced Cheese, Mustard, Ketchup and
Mayonnaise,
Hot Dogs, Chopped Onions and Relish,
Country Fried Chicken, Spicy Baked Beans, Sliced Watermelon, Apple Cobbler with Fresh Whipped Cream,
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Regular and Herbal Teas and Iced Tea

Prime Rib Dinner Buffet

\$28.50 per person

Salads: Mesclun Salad with Tomatoes, Cucumbers, Red Onions, Olives and House Vinaigrette
Traditional Caesar Salad with Herbed Croutons and Parmesan Cheese and Potato Salad
Starters: Antipasto Salad, Peel & Eat Shrimp
Entrees: Barbeque Flank Steak, Chicken Marsala and CARVED Prime Rib
Chef's Choice of Starch and Vegetables
Fresh Baked Rolls and Creamery Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Regular and Herbal Teas and Iced Tea

Sunday, November 14, 2010
Continental Breakfast Buffet

\$12.50++ per person

Orange, Grapefruit, Cranberry, Apple and V-8 Juices

Assorted Bagels and Cream Cheese

Selection of Fruit Preserves, Honey and Low Fat Margarine

Sliced Seasonal Fresh Fruit and Berries

A Variety of Low Fat Fruit Yogurts

Low Fat Granola and Skim and 2% Milk

Assorted Hot and Cold Cereals

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Regular and Herbal Teas