

**center  
table  
salad  
station**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter  
International and Domestic Cheese Display with Assorted Meats and Gourmet Crackers  
Vegetable Crudit  with Homemade Spinach Dip and Brie with Raspberry En Cro te

Italian Chopped Salad Mixed with 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**

Baked Shells in Creamy Cheese Sauce  
Herb and Garlic Marinated Rotisserie Chicken  
BBQ Baby Back Ribs  
Chicken and Wild Rice Dumplings  
Parmesan Leek Potatoes  
Horseradish Thyme Mashed Potatoes  
Chicken Wild Rice Soup  
Tomato Basil Soup

**saut   
station**

Chicken Francais  
Scallops with Lime Black Bean Relish  
Pierogies with Onions  
Saut ed Garden Fresh Vegetables

**carving  
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce  
Swordfish Loin with Lemongrass Butter Sauce  
Strip Steak with Horseradish Sauce, Sage Au Jus, Saut ed Mushrooms and Onions

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included  
\$23.95 for Adults / \$10.95 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   la Mode \$ 2

