

**center
table**

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

**salad
station**

California Chicken Salad
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
Parmesan Leek Potatoes
Horseradish Thyme Mashed Potatoes
Chicken Wild Rice Soup
Tomato Basil Soup

**sauté
station**

Chicken with Cranberries and Walnuts in White Wine Sauce
Spicy Beef Stir Fry with Lo Mein Noodles
Sautéed Garden Fresh Vegetables

**carving
station**

Grilled Salmon with Dill Beurre Blanc
Acorn Squash and Lentil Casserole with Maple Cream Sauce
Strip Steak with Horseradish Sauce, Sage Au Jus, Sautéed Mushrooms and Onions

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$19.95 for Adults / \$8.95 for Children*

**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

