

DINNER BUFFET

STARTERS

Soup Du Jour

Kale & Spring Greens Salad *GF*

Fresh Kale and Spring Greens, Tomatoes, Carrots
Red Bell Peppers, Cucumber, Shaved Parmesan and
toasted Spicy Pecans with a Fresh Herb Vinaigrette

MAINS

Mediterranean Roasted Chicken *GF*

Roasted Chicken with a Creamy Fennel Rosemary Sauce

Coconut Red Curry Salmon *GF,DF*

Roasted Salmon in a Coconut Red Curry Sauce

Beef Bourguignon *GF,DF*

Beef braised in a savory Red Wine sauce with
Carrots, Onions and Garlic

ACCOMPANIMENTS

Fresh Vegetable Medley *GF,DF*

Fresh Roasted Vegetables tossed in a Garlic Herb Butter

Potatoes Romanoff *GF*

Shredded Baked Potatoes combined with Cheese,
Sour Cream and Shallots

DESSERT

Chef's Choice of Dessert

KIDS MEAL

Available upon request for ages 12 and under

**Chicken Fingers, Macaroni & Cheese,
Fresh Fruit and a Cookie**