

DINNER BUFFET

STARTERS

Iceberg Salad

Chopped Iceberg Lettuce, Gorgonzola, Bacon, Radish, Hard Boiled Egg, Sundried Tomato, Candied Pecans with Peppercorn Dressing

Greek Salad

Romaine, Tomato, Kalamata Olives, Red Onion, Bell Peppers, Cucumber and Feta Cheese with Herb Vinaigrette

Boccancini Platter

Fresh Mozzarella, Roasted Peppers, Artichoke Hearts, Olives Grape Tomato, Arugula, Red Onion with Balsamic Vinaigrette

Shrimp and Grits

Spicy Garlic Dijon Shrimp and Bacon Jam with White Cheddar Grits

MAINS

Braised Beef Au Poivre

with Candied Tomato, Pearl Onion and Mushrooms

Salmon Dijonnaise

Roasted Salmon with a Lemon Dijon Fresh Herb Cream

Orchard Chicken

Apple, Cranberry, Cornbread Stuffed Chicken Breast with a Brie Sage Cream Sauce

ACCOMPANIMENTS

Roasted Garlic and Caramelized Onion Yukon Mashed Potatoes

Pasta with Basil Pesto Roasted Peppers, Artichoke and Sundried Tomato

Chefs Vegetable Medley

DESSERT

Galley Dessert Selection

Menu is subject to change based on availability. Consuming raw/undercooked seafood, shellfish, or eggs may increase your risk of food borne illness.