

Graduation Dinner Buffet 2021 (Thursday)

Cold Offerings

Cole Slaw

Shaved Brussels Sprouts Salad w/ Lemon, and Pine nuts

Beet Salad w/ Oranges and Goat Cheese

Garden Salad

Wild Mushroom Salad

Traditional Caesar salad

Entrees

Slow Roasted BBQ Style Brisket, Carolina BBQ Glaze

Seafood Cioppino

Chorizo, Mussels, Clams, Calamari, Scrod, Tomato Fennel Broth

General Tso's Chicken, with Broccoli

Creamed Spinach

Butternut Squash Filled Ravioli, Brown Butter and Sage

Stuffed Potatoes, Sour Cream and Chive

Carving Station

Carved New Zealand Lamb Chops

White Bean cassoulet

Mint Jelly, Rosemary Au Jus

Desserts

Assorted Pastries, Cookies, Brownies, Cakes & Pies

Ice Cream Sundae Bar

\$38pp ++

Reservations Required for all meals. Until April 1, 2021, dining reservations are only open to our in-house guests who are staying for Graduation Week. On April 2, 2021, reservations will be accepted for our other valued guests who are not staying with us overnight during Graduation week. Please call 845-446-4731, Ext 7929.