

Dinner Menu



Seatings are available at 1, 3, 5 & 7 PM

# ADULTS \$45.00 | CHILDREN 3-12 \$18.00 CHILDREN UNDER 3 FREE

Plus tax and gratuity

# DRIED SAUSAGES, SALAMIS, SOPPRESSATA, MORTADELLA • IMPORTED & DOMESTIC CHEESE DISPLAYS

Olives, Roasted Peppers, Pepperoncini, Anchovies, Dried Fruits, Nuts, Grapes & Honey

#### **DRY CURED AND PASTRAMI SALMON**

Onions, Tomatoes, Capers, Lemon, Mini Bagels

#### **ANTIPASTO SALAD**

Italian Meats, Cheeses, Tomato Vinaigrette

#### **CRUSHED ICE SEAFOOD DISPLAY**

Oysters, Crab Legs, Shrimp, Marinated Mussels, Lemon, Cocktail Sauce, Horseradish

#### **ROAST TOM TURKEY**

Giblet Gravy, Cranberry Sauce

#### HONEY-DIJON GLAZED BONE-IN HAM

Mai Tai Relish

## **CHARCOAL CRUSTED PRIME RIB OF BEEF**

Horseradish Cream, Red Wine Au Jus

#### **MOLASSES MOPPED PORK TENDERLOIN**

Apricot & Fig Relish

#### PAN FLASHED MAHI-MAHI

Pineapple Soya Reduction

# **BUTTERNUT SQUASH BISQUE**

Lump Crab, Cardamom Crème Fraiche

#### **ELABORATE BREAD & FRESH FRUIT DISPLAY**

Flavored Butters, Oils, Hummus, Tapenade, Parker House Rolls, Nut & Grain Breads

#### **ARTISAN GREENS & FALL BASKET CRUDITÉ**

Tomatoes, Cucumbers, Onions, Olives, Carrot Matchsticks, Broccoli Florets, Biscotti Croutons, Celery, Zucchini, Yellow Squash, Asparagus, Peppers, Balsamic, Ranch and Bleu Cheese Dressings, Virgin Olive Oil & Red Wine Vinegar Cruets

### **HOLIDAY WALDORF CHICKEN SALAD**

Candied Walnuts, Chicken, Grapes, Dried Cranberries

#### **ACCOMPANIMENTS**

Traditional Stuffing
Perfect Mashed Potatoes
Roasted Fall Vegetables
Snipped Green Bean and Mushroom Casserole,
Tobacco Onion Crisps
Mashed Sweet Potato with Baked Marshmallows

#### CHEF'S SELECTED HOLIDAY DESSERT DISPLAY

Pies, Cakes, Cookies, Brownies, Cobblers

