

GRADUATION  
MAY 9TH - 12TH

# BUFFET

## GREEN SALAD (gf)

tomato | cucumber | red onion | carrot | tri-color peppers  
Ranch and Balsamic

## LOADED BAKED POTATO SALAD (gf)

cheddar | bacon | scallions | egg | mustard sour cream dressing

## SHRIMP CORN CHOWDER (gf)

SLICED NY STRIP (gf, df)  
mushroom demi glaze

CHICKEN FLORENTINE (gf)  
parmesan béchamel

ROASTED HERB RED SNAPPER (gf)  
herb butter sauce

BAKED PENNE CAPRESE (v)  
tomato | mozzarella | basil

LEMON ASPARAGUS (gf, vn)  
roasted red peppers

GARLIC MASHED POTATOES (v, gf)

DINNER ROLLS

CHEF CHOICE DESSERTS

\$39.95 PER PERSON

RESERVATIONS REQUIRED

MENU SUBJECT TO CHANGE BASED ON AVAILABILITY.