Graduation Dinner Buffet

May 13th and 14th, 2022

Salads

Marinated Local Tomatoes, Fresh Mozzarella, Basil with extra virgin olive oil and balsamic

Classic Caesar Salad made to order

Entrées

Broiled Mahi Mahi with mango and cilantro salsa

Rotisserie Roasted Rosemary and Lemon Game Hen

Linguini with house marinara, grilled onions, and zucchini

Carved Entrée

Roasted Top Sirloin with au jus and creamed horseradish

Starches/Vegetables

Sweet Corn on the Cobb

Chili Garlic Broccolini

Herbed Rice Pilaf

Cooper Cheddar Mashed Yukon Golds

Dessert

Du Jour