



PHEASANT RUN

RESORT

Soup Station

Chefs Soup Du Jour served with assorted crusty
Baguettes & Crackers

Salad Bar

Assorted mixed greens to include: Iceberg,
Romaine & Assorted Micro Greens
Assorted toppings to include: Marinated Shrimp,
Roma Tomatoes, Cucumber Moons, Sunflower
Seeds, Chopped Egg, Shredded Cheese,
Croutons, Sliced Onions & Bell peppers
Assorted Dressings to include: Buttermilk Dill
Ranch, Balsamic Vinaigrette, Fat Free Honey
Dijon & Raspberry Vinaigrette

Imported & Domestic Cheese & Fresh Fruit Display

Fresh Vegetable Crudités with Dip

Featured Carving Station

Slow Cooked Asian BBQ Pork Loin
Cooked to tender and served with
Sesame and green onion Ponzu and Hoisin Sauce

Featured Stir Fry Station

Chef to prepare
Choice of shrimp, chicken, beef or vegetables
bamboo shoots and straw mushrooms
All flash seared with Szechwan sauce and
steamed rice

(Menu items subject to change)

2/09

Weekend Dinner Buffet in our Garden Atrium **February 6 – April 25, 2009**

Available
Friday & Saturday Evenings

Hot Entrees

Samples of Chef's Specialties
Selection changes weekly

Braised Beef Medallions in a Rich Red Wine Sauce

Garnished with Caramelized Onions & Mushrooms

Pan Roasted Chicken Duxelle

Glazed with an Pepper crème Demi Glace

Poached Lemon Sole

Garnished with Spinach & Crayfish accompanied by
Champagne Saffron Sauce

Red Skin Mashed Potatoes

Topped with Cheddar Cheese

Fresh Vegetable Medley

Featured Bruschetta Station

Chef to prepare Grilled Filone Bread with a
choice of three toppings:
Traditional Roma tomato & basil,
Roasted vegetable and goat cheese
Smokey southwestern chicken

Dessert Station

Baked Fresh from Our In House Bakery
Selections to include Bread Pudding with
Brandy Sauce and Assorted Tortes & Mini
Pastries

Featured Caramelized Mini **Crème Brulee Station**

Choice of Grand Marnier or chocolate
Chef to caramelize to order