



Weekend Dinner Buffet in our Garden Atrium **November 11–** **December 26, 2009**

Available
Friday & Saturday Evenings

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 Chef to Carve

Vermont Turkey Breast with Sage Dressing
Giblet Turkey Gravy & Fresh Cranberry Sauce

Featured Pasta Station

Choice of **Pan Flashed Shrimp or Basil**
Chicken with seasonal Fresh Vegetables
Tossed with Arrabiatta & Roast Garlic Sauces

(Menu items subject to change)

2/09

Hot Entrees

Sample some of Chef's Specialties
Selections change 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

Featured Chef to Serve

Side of Salmon Florentine En Croute
Served with Roasted Red Pepper Sauce,
Tomato Avocado Salsa & Shrimp Relish

Red Skin Mashed Potatoes
Topped with Cheddar Cheese

Fresh Vegetable Medley

Dessert Station

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

Featured Berries Flambé

Fresh Seasonal Berries Pan Flashed with Sugar
& Grand Marnier served with Mascarpone
Stuffed Crepes