

Friday Buffet Menu

April 19, 2019

Culinaire Dining Room

11:15 am to 1:00 pm

\$11.95 per person plus tax

Hors 'd oeuvres

Garde Manger Platters

Assorted Fried Seafood with Tartar Sauce

Fresh Vegetables with Dipping Sauce

Salads

Pea and Bacon Salad

Mixed Greens with Candied Walnuts, Bleu Cheese, Tomato, Cucumber and Balsamic Vinaigrette

Cucumber, Tomato, Onion Salad with a Simple Vinaigrette

Spinach and Strawberry Salad with Honey Balsamic Vinaigrette

Garlic, Red Onion, and Olive Oil Pasta Salad with Parmesan and Feta

Soup

Minestrone

Cream of Tomato

Rolls and Butter

Entrées

Baked Ham with Maple Glaze

Simply Roasted Salmon Filet

Eggs Benedict

Chicken Dijonnaise

Cod Puttanesca

Sides

Garlic Mashed Potatoes

Smoked Cheese Poppy Seed Potatoes

Roasted Vegetables

Dessert

Bread Pudding with Vanilla Sauce

Banana Cream Pie

Lemon Bars

Cookies

Rich Chocolate Cake