



### **Cold Buffet**

Harvest Salad with Cranberries, Pecans, Bleu Cheese and Pomegranate Vinaigrette  
 Fingerling Potato Salad with Rosemary  
 Three varieties of Deviled Eggs  
 Caesar Salad Capri Style with Mozzarella, Basil and Tomato  
 Pasta Salad Mediterranean Style

### **Displays**

Smoked Salmon Display with Cream Cheese, Capers, Red Onions and Olives  
 Seafood on Ice with Cocktail and Remoulade  
 Ceviche Shooters  
 Fresh Fruits in Season

### **Hot Buffet Selections**

Tom Turkeys sliced with Light and Dark Meats  
 Cornbread Stuffing, Buttermilk Mashed Potatoes and Giblet Gravy  
 Green Beans with Pearl Onions  
 Crab Stuffed Tilapia with Lemon Cream Sauce  
 Bistro Filet Steaks with Bordelaise Wine Sauce and Mushrooms  
 Maple Glazed Butternut Squash  
 Baked Cod Steaks with Bay Shrimp  
 Kid's Tenders, Corn Dogs and Pizza

### **Carving Board**

Caramelized Country Ham  
 Carved Tri-Tip with Kinder's Barbecue Sauce

### **Dessert Station Extravaganza**

Pumpkin Pie, Pecan Pie, Bourbon Crème Brulee, Chocolate Dipped Strawberries, Raspberry Panna Cotta, Chocolate Ganache Bites, Lemon Bars, and other fine house-made Desserts  
 Includes soft beverages, Coffee and Tea

**Adults \$34.95 Seniors \$30.95 Children 12 and under \$17.95**

**November 28th 2014, Reservations Required**

**Deposit Required for Tables of 10 or more**

**Seating Times: 12:00, 12:15, 12:30, 12:45, 1:00**

**2:15, 2:30, 2:45, 3:00, 3:15**