Menu for 2/1/2019

Soup Station
Wild mushroom bisque
Artesian Dinner Rolls, Saltine Crackers, Oyster Crackers, Ritz Crackers, Butter Chips, Promise Cups

Salad Station Platters
Roasted butternut squash with, faro & kale
Heirloom tomatoes and avocado
Winter pear, pomegranate Swiss salad

Salad bar Station
(Classic Salad bar Theme)
Broccoli, Shredded Carrots, Hard Boiled Eggs, Cucumbers, Sliced Mushrooms, Tomatoes, Julienne Ham, Tuna Flaked-(no Mayo), Edamame Beans, Cottage Cheese, Grilled Chicken, Artichokes
Croutons, Chow Mein Noodles, Bagel Chips, Pita Chips, Sunflower Seeds, Dried cranberries, Raisins, Walnuts

Oils & Vinegars
Balsamic Vinegar, Malt Vinegar, Cider Vinegar, Red Wine, Canola Oil, Olive Oil

Dressings

House Greens
Mixed greens
Baby spinach
Hot Entrée

Pan roasted cod fish with little neck clams, chorizo and lite tomato
Fennel broth

Grilled beef loin & port wine demi glaze

Seared chicken breast with ginger carrot puree

Celeriac mashed potatoes

Winter roasted root vegetables

Dessert Table

Assorted chef’s selections pastries included

Ice creams

Sliced fruits

Whole cakes, desserts bars and mini pastries