



BUFFET AT THE PAR

Thursday, November 23rd, 2023 - 11 AM to 7 PM

Adult \$65.00 | Children 12 yrs and under \$45 | Children 3 & under FREE

CARVING STATION

Prime Rib with Au Jus & Creamy Horseradish Sauce GF Free Range Roasted Turkey with Traditional Cranberry Sauce GF Mesquite Grilled Salmon with Lemon& Fresh Herbs GF

SALAD & APPETIZERS

Prawns w/ Spicy Cocktail Sauce & Lemons GF

Smoked Salmon w/ Dill Sour Cream, Capers & Bermuda Onion GF

Arugula Orange Salad with toasted Almonds & Citrus Vinaigrette GF / V

Brussel Sprout & Kale Salad W/ Apples, Pecans, Dried Cranberries, Cider Vinaigrette GF/ V

ENTREES

Mary's Free Range BBQ Chicken GF

BBQ Baby Back Pork Ribs GF

BBQ Spicy Sausage GF

Butternut Squash Ravioli GF

Lentil Pasta, Zucchini, and Roasted Tomato & Basil Sauce GF/ V Mesquite Grilled Chicken Breast with Champagne Sauce GF

SIDES

Bread & Butter

Creamy Garlic Mashed Potatoes GF

Macaroni & Cheese

Sweet Potato Tots

Fresh Vegetables GF/ V

Herb Stuffing

Horseradish Coleslaw GF

Savory Gravy

FRUIT & CHEESE BOARD

Imported & Domestic Cheese Favorites with Dried Fruits & Nuts GF / V

BAKERY DESSERTS BY

Pumpkin Cheesecake Pumpkin Pie

Cream Puff

Tiramisu

Fresh Berries

Macaroon

Lemon Cake

Carrot Cake

Many More!

GF - Gluten Free V - Vegan

GLUTEN FREE

OPTIONS

A 6% Surcharge will be added to all guest checks to help cover increasing costs and support of recent increases to minimum wage and benefits to our dedicated Team Members