



BUFFET AT THE PARK

Thursday, November 28th, 2024 - 11 AM to 5 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 with Spicy Cocktail Sauce & Lemons GF
- Smoked Salmon with Dill Sour Cream, Capers & Bermuda Onion GF
- Arugula Orange Salad with Toasted Almonds & Citrus Vinaigrette GF/V
- Brussel Sprout & Kale with Apples, Pecans, Dried Cranberries, Cider Vinaigrette

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, & 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
- Roasted Acorn Squash with Cinnamon, Butter, & Brown Sugar
- Herb Stuffing
- Horseradish Coleslaw GF
- Savory Gravy

FRUIT & CHEESE BOARD

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

DESSERTS BY BAKERY

- | | | |
|---------------|--------------------|-------------|
| Pumpkin Pie | Macaroon | Carrot Cake |
| Tiramisu | Pumpkin Cheesecake | Lemon Cake |
| Fresh Berries | Cream Puff | Many More! |

GLUTEN FREE
OPTIONS
AVAILABLE!

GF - Gluten Free V - Vegan

A 3% 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