



Smorgasbord Menu 2019

June 29

Carved slow-cooked brisket
Country-style smoked pork loin
Butternut squash & sweet potato purée
Sautéed mixed vegetables
Firecracker corn
Salad bar, dinner rolls, assorted desserts

July 6

Carved London broil
Pulled pork
Macaroni & cheese
Ranch beans
Red hot slaw
Salad bar, dinner rolls, assorted desserts

July 13

Carved New York striploin with blue cheese fondue
Curried chicken Coconut rice
Mandarin-style vegetables
Green beans with bell peppers
Salad bar, dinner rolls, assorted desserts

July 20

Carved pork tenderloin with maple glaze
Chesapeake shrimp & grits
Roasted broccoli
Olive oil potatoes
Salad bar, dinner rolls, assorted desserts

July 27

Carved flank steak with salsa verde
Grilled chicken with Sac cider sauce
Baked potato bar
Brussels sprouts with bacon
Summer squash
Salad bar, dinner rolls, assorted desserts

August 3

Carved natural-shape ham
Roast turkey with
Scalloped potatoes
Cornbread stuffing
Peas with pearl onions
Salad bar, dinner rolls, assorted desserts

August 10

Prosciutto with homemade fresh mozzarella
Four-cheese ziti
Chicken cacciatore
Utica greens
Salad bar, dinner rolls, assorted desserts

August 31 (Labor day weekend)

Grilled chicken
Local sausage, peppers & onions
Baby baked potatoes
Vegetable casserole
Steamed carrots with honey mustard butter
Salad bar, dinner rolls, assorted desserts

Doors open 5-6:30 p.m.

Adults \$12, \$10 7-11 yrs., \$8 4-6 yrs.

*menu subject to change