



### **Salads Starters and Sides:**

Tomato and mozzarella salad, Mesclun, Romaine Salad; Salad bar to include grape tomato, sliced cucumber, red onions, dried cranberries, candied pecans, crumbled blue cheese, Kalamata Olives, Herb croutons, carrots, and olives, Crumbled Blue Cheese, choice of Raspberry dressing and Balsamic Vinaigrette; Roasted Vegetable Platter, Fresh Cranberry Relish (Vegan Selections)  
Cornbread stuffing, Sweet potato mash, Roasted Butternut squash, Honey glazed carrots

### **Peel and Eat Shrimp Station**

#### **Carving Station:**

Baked Ham with Tropical Fruit glaze; Roasted Turkey served with brown Giblet Gravy

#### **Entrees:**

##### **Chicken Pot Pie**

Carrots, Peas, mushroom, onion, béchamel, fresh herbs, topped with puff pastry

**Panko Crusted Salmon;** With Lemon and Chive Butter

**Penne Pasta** with Our Garden Tomato-basil Sauce \*\*Vegan

**New York State Vegetable Stuffing** \*\* Vegetarian

**Mashed Yukon Gold Potatoes** with cream & Boursin Cheese \*\* Vegetarian

**Glazed Root Vegetable** \*\* Vegetarian

Junior Selections: Chicken Fingers, French Fries and Mac and Cheese

**Cheese Tortellini Alfredo**

#### **Dessert and Beverages:**

Apple, Pumpkin and Pecan Pies, Chocolate Decadence and Cheese Cake; Fresh Baked Cookies Display

Assorted soft drinks, coffee, tea, decaffeinated coffee, hot chocolate and apple cider

**Adults \$36.95 Children under 8 \$18.00/infants under 3 free. Senior Citizens (65+) \$26.95**

For your convenience 18% gratuity and 8.625% tax will be added to your check

Seating available every half hour from 12:00 noon to 3:30pm



**For reservations call Alicia at 631-577-1550 Monday to Friday 9am to 4pm**