

Menus

Thursday, November 2, 2017

6:15 p.m. – 7 p.m. Dinner Buffet:

Iced Tea or Lemonade

Farm Table: Crudite, Assorted Domestic Cheeses, Seasonal Fruit, Artisanal Modern Malt Breads, Pastabilities Stretch Breads, Oils, Spring Greens & Dressings.

Entrees: Stir Fry (V, GF) : Tempeh, Vegetables & Gochujang Chimichurri, Herb Chicken Roulade with House-Cured Bacon with Tomato Jam, Stem-on Carrots

Dessert: Chef's Choice Modern Malt Cakes

Friday, November 3, 2017

6:30 a.m. - 7:45 a.m. Breakfast Buffet:

Coffee & Tea, Breakfast Pastries, Whipped Butter, Preserves, Sliced Fruit
Scrambled Eggs, Sausage, Assorted Cereal with Skim & Whole Milk, Hash Browns

12:15 p.m. – 12:45 p.m. Lunch Buffet:

Iced Tea or Lemonade, Rolls with Whipped Butter, **CHEF'S CHOICE:** Green Salad or Soup of the Day, Main Entrée Vegetarian Entrée, Vegetable, Appropriate Trimmings, Dessert