

Theme Buffet March 2017
US-American Cuisine



Classic Wedge Salad

Baby Romaine wedges, tomato, egg, bacon & croutons with blue cheese dressing (3,6,7,8,9,10)

Chicken breast in tomatillo-caraway salsa with chili-cashews (5,8,9,10)

Sliced roast beef with corn, tomato, cilantro, red onion and smoked sour cream (7)

Cajun shrimp cocktail with pineapple, iceberg lettuce and almonds (2,3,4,6,7,9,10)

Beef Pastrami with Waldorf salad (5,6,7,8,9,10)

Meatballs in taco sauce (1,5,6,7,8,9,10)

Cole slaw (6,6,7,8,9,10), Potato salad (6,7,8,9,10)

Smoked and cured salmon with cranberry-radish sauce (7,8,9,10)

Gumbo Salad (2,3,4,7,8,9,10)

Hatteras Clam Chowder (2,4)

Bacon, potato, scallions, onion and clams

New England pot roast with horseradish

Roasted vegetables

Minute beef steaks with red-eye gravy

Braised BBQ Navy beans

Mac 'n Cheese (1,3,6,7,8,9,10)

Southern fried chicken (1,3,7,8,9,10)

Pan-fried bass filet (1)

Hearts of palm and bell pepper 'Espiritos Santos Style'

Potato wedges with sour cream, corn on the cob

Fruit salad with mint

Baked Banana-marshmallow casserole

Ginger-apple-rhubarb crisp (1,3,6,7,8)

Black Bottom pie (1,3,7,8)

Jelly Doughnut (1,3,7,8)

Scotcheroo mousse (1,3,6,7,8) with caramel-peanut-sauce (5,6,7,8)

Cheese selection (7)