

## ***Valentine's Day Buffet 2019***

*Mixed Garden Salad with Assorted Condiments & Dressings*

*Strawberry Salad with Cucumbers, Pecans, Crisp Romaine, Feta and Strawberries  
Tossed in a Strawberry Dressing*

*Spinach Salad with Artichoke Hearts, Fresh Mozzarella,  
Roasted Red Peppers finished with a Mediterranean Vinaigrette*

*Caesar Salad with Romaine Hearts, Croutons, Puffed Capers & Aged Parmesan Cheese*

*Imported & Domestic Cheeses with Heritage Crackers*

*Oysters in the Half Shell*

*House Smoked Salmon with Traditional Accompaniments*

*Slow Poached Peel and Eat Gulf Shrimp*

*Chef Carved Garlic-Rosemary Striploin*

*Grilled Chicken Breast with Honey-Bourbon Butter*

*Slow Roasted Pork Loin with Roma Tomato and Baby Portobello Ragout*

*Broiled Atlantic Salmon with Dijon and Goat Cheese*

*Lemon Basil Mashed Yukon Potatoes*

*Roasted Cauliflower and Cipollini Onions*

*Seasonal Vegetable Medley*

*Traditional Seasonal Cakes & Pies, Chocolate Mousse, Warm Bread Pudding with  
Bourbon Sauce, Strawberry Crisp and Vanilla Ice Cream*

***Adults \$32.95 per person***

***Thursday, February 14<sup>th</sup>***

***Seating's available from 5pm – 9pm***

***Advance Reservations Strongly Recommended***

***706-379-4617***

