**Menus**

**Friday Breakfast Buffet**

- Chilled Juices
- Whole Fruit
- Pastries
- Assorted Cold Cereals and Milks
- Farm Fresh Scrambled Eggs
- Crispy Bacon Strips
- Seasoned Breakfast Potatoes
- Pancakes with Maple Syrup and Butter
- Brewed Coffee, Decaf Coffee and Assorted Teas

**Friday Deli Lunch Buffet**

- Roasted Tomato Basil Bisque
- Garden Salad with Cherry Tomatoes, Cucumbers, Carrots, Croutons, Ranch Dressing and Balsamic Vinaigrette
- Pasta Salad with Pesto, Sun-dried Tomatoes, Roasted Red Onions and Peppers
- Creamy Red Bliss Potato Salad
- Cole Slaw
- Sliced Honey-Baked Ham, Smoked Turkey Breast, and Roast Beef
- Sliced Cheddar, Provolone, and Swiss Cheeses,
- Dill Pickles, Lettuce Leaves, Sliced Fresh Onion and Tomatoes, Mayonnaise, Mustard and Grated Horseradish,
- Sourdough, Whole Grain, Marble Rye and Kaiser Rolls
- Signature Old Bay Potato Chips
- Freshly Baked Cookies and Chunky Fudge Brownies
- Iced Tea

**Friday Plated Dinner**

- Preset Iced Tea and Water
- Freshly Baked Rolls with Butter
- Mixed Greens Salad with Tomatoes, Cucumbers, Carrots Tossed in Balsamic Dressing

Entrée Selections:

1. *Roasted Pork Loin, Red Bliss Mashed Potatoes, Fig Demi Glaze, Broccolini and Baby Carrot Blend* 
2. Cajun Blackened Chicken, Grilled Corn Tomato Salsa, Black Bean Rice, Broccolini and Baby Carrot Blend
3. Wild Mushroom Ravioli with Roasted Butternut Squash Marinara Sauce and Toasted Pumpkin Seeds, Broccolini and Baby Carrot Blend

*If no selection is made by July 10th, this will be the default selection.*

Trio Fingers-Raspberry Cheesecake, Chocolate Cheesecake, Traditional Cheesecake
Fresh Brewed Coffee, Tea and Decaf Served Tableside
**Saturday Breakfast Buffet**

Chilled Juices  
Whole Fruit  
Pastries  
Assorted Cold Cereals and Milks  
Farm Fresh Scrambled Eggs  
Sausage  
Seasoned Breakfast Potatoes  
French Toast with Maple Syrup and Butter  
Brewed Coffee, Decaf Coffee and Assorted Teas

**Saturday Lunch Buffet**

Garlic Bread  
Sweet Corn and Red Tomato Soup with Herb Croutons  
Caesar Salad with Grated Parmesan Cheese and Herbed Croutons  
Marsala Chicken Breast  
Vegetarian Lasagna with Sauce  
Apple Pie  
Coffee, Decaf Coffee, and Iced Tea

**Saturday Plated Dinner**

Preset Iced Tea and Water  
Freshly Baked Rolls with Butter  
Fresh Mozzarella and Tomato Salad served with Micro Greens and a Basil Vinaigrette

*Entrée Selections:

1. Oven Roasted Chicken Breast in a Madeira au Jus and served with Orzo Risotto and Seared Asparagus  
2. Grilled Top Sirloin Steak in a Red Wine Sauce served with Baby Carrots and Boursin Cheese Potato Puree  
3. Filet of Lightly Blackened Mahi Mahi topped by a Pineapple Salsa served with Green Bean Almandine and Mashed Plantains

*If no selection is made by July 10th, this will be the default selection.*

Dessert and Coffee:  
Walnut Carrot Cake with a Sweet Cream Cheese Icing  
Or  
Fresh Berry Cup  
Brewed Coffee, Decaf Coffee, and Assorted Teas

**Sunday Breakfast Buffet**

Chilled Juices  
Whole Fruit  
Pastries  
Assorted Cold Cereals and Milks  
Farm Fresh Scrambled Eggs  
Crispy Bacon Strips  
Seasoned Breakfast Potatoes  
Pancakes with Maple Syrup and Butter  
Brewed Coffee, Decaf Coffee and Assorted Teas