

BUCKNELL GRADUATION SUNDAY BUFFET

2018 1 – 4pm \$35/pp – Children \$15

FIRST COURSE – SALADS

Organic greens w/ assorted garden toppings & vinaigrettes

House baked artisan bread display, flavored butters

White balsamic tortellini salad

Smoked local cheese display, flatbreads

Seasonal fruit & berry platter

Pale ale poached peel & eat gulf shrimp, fire roasted cocktail sauce

CARVING STATION

Slow roast prime rib of beef, rosemary au jus, horseradish

Creole seasoned pork loin, Andouille shrimp gravy

Rolls & condiments

ENTREES

Boston baked cod, lemon herb butter, blue crab garnish

Stout braised beef sirloin tips, wild mushrooms, buttered noodles

Caribbean jerk rubbed breast of chicken, charred citrus tomato relish

Mashed potatoes, topping station

Seasonal vegetables, tarragon

DESSERTS

Broken apple pie parfait, vanilla bean whipped cream

Chocolate raspberry mousse shooters

Lemon tiramisu, raspberry puree

Warm house baked cookies