

# BUFFET AT

# Harvest Dining Hall

## DINNER

FRIDAY – SUNDAY

5:00PM – 9:00PM

*\$40 per person | \$17 per child (ages 4 – 10)  
Free for ages 3 and under*

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### From the Pantry Station

Seasonal Fresh Fruit Display,  
Shrimp Pasta Salad, Marinated Mushroom  
Salad, Potato Salad, Corn Salad,  
Full Farmers Market Salad Bar

### Pacific Seafood Station

Easy Peel Shrimp, Oysters, Snow Crab,  
Tangy Cocktail Sauce, Tartar Sauce,  
Pineapple Mignonette

### Mexican Station

Cilantro Rice, Charro Beans,  
Chicken Enchiladas, Chile Rellenos,  
Al Pastor, Shredded Beef, Flour Tortillas,  
Corn Tortillas, Chips, Mexican Condiments

### Hot Off the Grill

Grilled New York Steak à la Minute,  
Sautéed Button Mushrooms

### Italian Station

Assorted Artisan Pizzas, Garlic Bread,  
Breaded Shrimp, Green Beans Almondine,  
Cheese Manicotti with Pesto Sauce,  
Seasoned Potatoes, Salmon with Lemon  
Cream Sauce, Crawfish and Shrimp Boil,  
Seafood Bouillabaisse, Seafood Pasta

### American Station

Homemade Fried Chicken,  
Macaroni and Cheese, Sautéed Vegetable  
Medley, Yukon Gold Mashed Potatoes, Turkey  
Gravy, Herb Bread Stuffing,  
Fish & Chips, Whiskey BBQ Ribs, Spring Rolls,  
Steamed Rice, Sweet and Sour Chicken,  
Potstickers, Kung Pao Beef

### Chef's Carving Station

Roasted Turkey with Cranberry Sauce,  
Oven Roasted Country Ham, Hot Link  
Sausage, Slow Roasted Prime Rib with  
Au-Jus and Horseradish Cream Sauce

### Soup & Bread Station

New England Clam Chowder,  
Artisan Bread Display and Butter

### Dessert Station

Apple Pie, Cherry Pie,  
Chocolate Strawberry Tart, Pecan Pie,  
Chocolate Mousse, Blueberry Tartlet,  
Bread Pudding, Tres Leches, Cheesecake,  
Apple Cobbler, Peach Cobbler, Lemon Bars,  
Coconut Cream Pies, Brownies, Carrot Cake,  
Sugar Free Chocolate Cake, Sugar Free Peach  
Pie, Sugar Free Cheesecake, Vanilla Ice Cream,  
Chocolate Ice Cream, Strawberry Ice Cream,  
Assortment of Ice Cream Toppings

*Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness.  
18% gratuity will be applied to parties of six or more.*

# BUFFET AT

# Harvest Dining Hall

## LUNCH

FRIDAY – SUNDAY

11:00AM – 4:00PM

*\$27 per person | \$15 per child (ages 4 – 10)  
Free for ages 3 and under*

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### From the Pantry Station

Seasonal Fresh Fruit Display,  
Shrimp Pasta Salad, Corn Salad,  
Full Farmers Market Salad Bar,  
Honey Nut Granola & Strawberry Yogurt,  
Peel & Eat Shrimp, Cocktail Sauce, Lemon

### Mexican Station

Cilantro Rice, Charro Beans,  
Chicken Enchiladas, Chile Rellenos,  
Al Pastor, Shredded Beef, Flour Tortillas,  
Corn Tortillas, Chips, Mexican Condiments

### Italian Station

Assorted Artisan Pizzas, Garlic Bread,  
Breaded Shrimp, Green Beans Almondine,  
Cheese Manicotti with Pesto Sauce,  
Pan-Fried Cod with Cream Sauce

### Breakfast Station

Country Potatoes, Bacon,  
Sausage, Veggie Scramble,  
Toast Station

### Soup & Bread Station

Soup of the Day  
Artisan Bread Display and Butter

### American Station

Homemade Fried Chicken,  
Macaroni and Cheese, Sauteed Vegetable  
Medley, Yukon Gold Mashed Potatoes,  
Turkey Gravy, Herb Bread Stuffing,  
Fish & Chips, Whiskey BBQ Ribs, Spring Rolls,  
Steamed Rice, Sweet and Sour Chicken,  
Kung Pao Beef

### Chef's Carving Station

Roasted Turkey with Cranberry Sauce,  
Oven Roasted Country Ham,  
Hot Link Sausage

### Dessert Station

Apple Pie, Cherry Pie,  
Chocolate Strawberry Tart, Pecan Pie,  
Chocolate Mousse, Blueberry Tartlet,  
Bread Pudding, Tres Leches, Cheesecake,  
Apple Cobbler, Peach Cobbler, Lemon Bars,  
Coconut Cream Pies, Brownies, Carrot Cake,  
Sugar Free Chocolate Cake, Sugar Free Peach  
Pie, Sugar Free Cheesecake, Vanilla Ice Cream,  
Chocolate Ice Cream, Strawberry Ice Cream,  
Assortment of Ice Cream Toppings

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