

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*

From the Pantry Station

Seasonal Fresh Fruit Display,
Seafood Pasta Salad,
Teardrop Tomato & Fresh Mozzarella Salad,
Full Farmers Market Salad Bar,
Chicken Salad, Potato Salad

Pacific Seafood Station

Easy Peel Shrimp, Oysters, Snow Crab,
Tangy Cocktail Sauce, Tatar Sauce

Mexican Station

Chicken Enchiladas, Pork Chile Verde,
Charro Beans, Spanish Rice,
Flour Tortillas, Corn Tortillas,
Chile Rellenos, Mexican Condiments

Italian Station

Assorted Artisan Pizzas, Seafood Pasta,
Italian Green Beans Almondine, Ravioli,
Pan-Fried Cod with Citrus Cream Sauce,
Breaded Shrimp, Crawfish Boil,
Seafood Cioppino

Soup & Bread Station

New England Clam Chowder,
Artisan Bread Display and Butter

Hot Off the Grill

Grilled New York Steak à la Minute,
Sautéed Button Mushrooms

Chef's Carving Station

Roasted Turkey with Cranberry Sauce,
Rope Sausage, Carved
Slow Roasted Prime Rib, Au-jus
and Horseradish Cream Sauce

American Station

CCCR Famous Homemade Fried Chicken,
Baked Macaroni and Cheese, Sautéed
Vegetable Medley, English Style Fish &
Chips, Bread Stuffing, Yukon Gold
Mashed Potatoes & Gravy, BBQ Ribs,
Broccoli Beef, General Chicken,
Spring Eggrolls, Steamed Rice,
Potstickers

Dessert Station

Classic Old-Fashioned Apple and
Cherry Pie, Key Lime Pie, Texas Pecan Pie,
Chocolate Mousse, Berry Custard Tulip,
Yummy Bread Pudding with
Cruzan Dark Rum Vanilla Sauce,
Italian Tiramisu, NY Style Cheesecake,
Warm Apple Cobbler, Warm Peach Cobbler,
Assorted Ice Creams with Topping Bar,
Cream Puffs, Meyer Lemon Bars,
Carrot Cake, Sugar-Free Chocolate Cake,
Sugar-Free Cheesecake

*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*

From the Pantry Station

Seasonal Fresh Fruit Display,
Seafood Pasta Salad,
Teardrop Tomato & Fresh Mozzarella Salad,
Full Farmers Market Salad Bar,
Peel & Eat Shrimp

Mexican Station

Chicken Enchiladas, Pork Chile Verde,
Charro Beans, Spanish Rice,
Flour Tortillas, Corn Tortillas,
Chile Rellenos, Mexican Condiments

Chef's Carving Station

Roasted Turkey with Cranberry Sauce,
Country Ham, Rope Sausage

Italian Station

Assorted Artisan Pizzas,
Pasta & Meatballs, Ravioli,
Italian Green Beans Almondine,
Pan-Fried Cod with Citrus Cream Sauce,
Breaded Shrimp

Soup & Bread Station

Soup of the Day
Artisan Bread Display and Butter

Breakfast Station

Country Potatoes, Thick Cut
Bacon, Breakfast Sausage,
Scrambled Eggs, Toast Station

American Station

CCCR Famous Homemade Fried Chicken,
Baked Macaroni & Cheese,
Sautéed Vegetable Medley, BBQ Ribs,
English Style Fish & Chips,
Yukon Gold Mashed Potatoes & Gravy,
Bread Stuffing, Broccoli Beef,
General Chicken, Spring Eggrolls,
Steamed Rice

Dessert Station

Classic Old-Fashioned Apple and
Cherry Pie, Key Lime Pie, Texas Pecan Pie,
Chocolate Mousse, Berry Custard Tulip,
Yummy Bread Pudding with
Cruzan Dark Rum Vanilla Sauce,
Italian Tiramisu, NY Style Cheesecake,
Warm Apple Cobbler, Warm Peach Cobbler,
Assorted Ice Creams with Topping Bar,
Cream Puffs, Meyer Lemon Bars,
Carrot Cake, Sugar-Free Chocolate Cake,
Sugar-Free Cheesecake

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