

BUFFET AT

Harvest Dining Hall

DINNER

FRIDAY – SUNDAY | 5:00PM – 9:00PM

\$39.99 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

Pacific Seafood Station

Easy Peel Shrimp Cocktail
Green Lip Mussels,
Oyster Bar and Condiments,
Tangy Cocktail Sauce, Horseradish,
Tatar Sauce

Mexican Station

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

Hot Off the Grill

Grilled New York Steak à la Minute,
Sautéed Button Mushrooms

Italian Station

Assorted Artisan Pizzas, Shrimp Alfredo,
Italian Green Beans Almondine,
Pan-Fried Cod with Citrus Cream Sauce,
Popcorn Shrimp, Seafood Cioppino

Soup & Bread Station

New England Clam Chowder,
Artisan Bread Display and Butter

Chef's Carving Station

Whole Roasted Turkey with Cranberry
Sauce, Italian 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,
Broccoli Beef, General Chicken,
Spring Eggrolls, Steamed Rice

Dessert Station

Classic Old-Fashioned Apple & 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

\$22.99 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

Mexican Station

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

Chef's Carving Station

Whole Roasted Turkey
with Cranberry Sauce,
Italian Rope Sausage

Italian Station

Assorted Artisan Pizzas,
Spaghetti & Meatballs,
Italian Green Beans Almondine,
Pan Fried Cod with Citrus Cream Sauce,
Popcorn Shrimp

Soup & Bread Station

Soup of the Day
Artisan Bread Display and Butter

American Station

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

Dessert Station

Classic Old-Fashioned Apple & 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.*