COCKTAIL BUFFET

CHARMOULA CHICKEN

springer mountain chef's cut chicken marinated w. garlic, cilantro, lemon, cumin

DILL ROASTED SIDE OF SALMON

fresh dill and garlic roasted side of salmon

GF+DF+NF

+ locally baked bread VEGAN + DF + NF

SEASONAL PASTA SALAD

chef's daily selection of pasta w. seasonal veggies, cheese and vinaigrette $_{\text{VEG+NF}}$

TUSCAN WHITE BEAN SALAD

cannellini beans w. red onion, sweet peppers, parsley, white balsamic and olive oil

CLASSIC CHEESE DISPLAY

domestic cheeses to include smoked cheddar, pepperjack, gouda

SEASONAL VEGETABLE DISPLAY

shaved brussels sprouts w. baby kale + poppyseed vinaigrette

CHEF'S HUMMUS

garbanzo beans w. tahini, garlic, lemon juice, and olive oil $_{\scriptscriptstyle \rm VEG+NF}$

+ crisp celery RAW + GF + VEGAN + DF + NF + pita chips VEG + NF

SPECIAL DIETARY KEY



CLUB PLATE STATION

BRISKET CLUB PLATE

YUENGLING braised beef brisket

served over yukon gold potato mash w. butter and cream GF + VEG + NF

and green beans sautéed w. onions and garlic

SPECIAL DIETARY KEY



SWEET TREATS

SIMPLY CHOCOLATE BARS

VEG + NF

BERRY CRUMBLE BAR

VEG + NF

DARK CHOCOLATE QUINOA BARK

w. crunchy nut and seed brittle

GF + VEGAN + DF

SPECIAL DIETARY KEY



SUNDAY BRUNCH CLUB PLATE

STUFFED FRENCH TOAST SOUFFLE

challah drench toast stuffed w. cranraisins, apple, cinnamon custard

+ warm breakfast syrup

+ classic pork breakfast sausage

SPECIAL DIETARY KEY

