



Classic Buffet

SALAD BAR

Swiss Chard & Citrus Salad (GF, DF, Vegan), Fall Harvest Salad with Creamy Maple Dressing (GF, DF, Vegetarian), Lemon Feta Orzo Salad (Vegetarian), Artisan Mixed Greens (GF, DF, Vegan), Iceberg Lettuce, Crispy Beef, Cheddar & Crouton Salad with 1000 Island Dressing

ENTREES

Chicken Cordon Bleu (GF with No Breading)
Jaeger "Hunter" Pork Schnitzel with Wild Mushroom Gravy
Cider Braised Red Cabbage (DF, Vegan)
Dauphinoise (Scalloped) Potatoes with Gruyere Cheese
Vegan Roasted Local Root Vegetable Pie (DF, Vegan)
Dijon & Apricot Glazed Rockfish (GF, DF)
Mushroom & Swiss Meatloaf (GF)

CARVE

Caraway & Thyme AAA Beef Top Sirloin Roast with Goulash Inspired Gravy (GF, DF)

DESSERT BAR

Black Forest Chocolate Cake
Warm Apple Strudel with Chantilly Cream
Assortment of Bars, Lemon Meringue Pie & Profiteroles
House-Made Cheesecake, Pecan Pie, Chantilly Cream
(Please notify your server if you require a gluten-free or vegan dessert)

September 25 - October 25, 2026

ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT
PRIOR NOTICE ACCORDING TO SEASONALITY & AVAILABILITY