



Prime 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) | Iceberg Lettuce, Crispy Beef, Cheddar & Crouton Salad with 1000 Island Dressing | Artisan Mixed Greens (GF, DF, Vegan) | Charcuterie Board

CHEF'S STATION

Beef Sliders with Herbed Boursin Cheese and Caramelized Onion, Port & Bacon Jam

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, Vegetarian, Vegan)
Dijon & Apricot Glazed Sockeye Salmon (GF, DF)
Mushroom & Swiss Meatloaf (GF)

CARVE

Caraway & Thyme AAA Beef Striploin Roast | Goulash Inspired Gravy (GF, DF)

DESSERT BAR

Black Forest Chocolate Cake
Warm Apple Strudel with Chantilly Cream
Assortment of House-Made Desserts. Including: Eclairs, Assorted Bars, Truffles, Cheesecake, Pecan Pie, Chantilly Cream and more.
Barry Callebaut Belgian Chocolate Fountain (DF, GF)
Served with fresh strawberries, pineapple & marshmallows.

(Please notify your server if you require a gluten-free or vegan dessert)

September 25 - October 26 2026

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