

HALLOWEEN SPOOKTACULAR BUFFET

FRIDAY, OCTOBER 31

CHILLED SELECTIONS

Classic Caesar Salad

Roasted Beet Salad with Citrus Vinaigrette

Baby Spinach Salad with Goat Cheese & Warm Bacon Dressing

Cured Meat & Domestic Cheese Display

Artisanal Bread & Butter Board

ENTRÉES & SEASONAL SIDES

Fried Soft-Shell Crab with Herb Aioli

Chicken Francese with Lemon Butter Sauce

Braised Short Ribs with Red Wine Reduction

Roasted Fall Vegetables

Creamy Pumpkin Risotto

CHEF-ATTENDED PASTA STATION

Fresh Pasta with Choice of Sauce:

Tomato Basil, Pesto Cream, or Alfredo

Enhance with: Sautéed Shrimp or Grilled Chicken

SIGNATURE COCKTAILS

Blood Orange Old Fashioned – A bold take on the classic, crafted with blood orange bitters and a hint of maple for a rich, citrusy finish.

Boo Berry Martini – Blueberry vodka, triple sec, lemon sour, and a splash of soda, garnished with fresh blueberries and lemon. Served tableside over a dry ice cube for a hauntingly good presentation.

Black Magic Margarita – Silver tequila, Harlequin orange liqueur, house sour, and a splash of lemon-lime soda. Finished with a black sugar rim and lime wedge.

Apple Cider Mule – A fall favorite featuring vodka, crisp apple cider, fresh lime, and spicy ginger beer, served in a classic copper mug.