



Hall of Fame Room Menu • Saturday, May 15, 2010

Coffee Station

(All Day)

Complete Coffee Service

Open Beer, Wine, Soda and Water

(12:00pm - 6:00pm)

(Sponsor Brands)

Chardonnay ~ Cabernet Sauvignon ~ White Zinfandel

Regular and Light Beers ~ Bottled Water ~ Soft Drinks

Cash Premium Drinks

(12:00pm - 6:00pm)

Continental Basket

(10:30am - 12:00pm)

Assortment of Danish, Doughnuts, Muffins and Seasonal Fruit

MAIN BUFFET

(12:00pm - 4:30pm)

Acini Di Pepe Salad

Tiny Peppercorn-shaped Pasta Tossed with Roasted Garlic Olive Oil, Basil and Apple Cider Vinegar

Caesar Salad

Crisp Romaine Lettuce Leaves ~ Shaved Parmigianino Regiano Cheese

Spanish Anchovies ~ Lavish Flat Bread ~ Classic Caesar Dressing

Maine Lobster Salad

Large Chunks of Maine Lobster meat, a touch of Mayonnaise and Subtle Spices

"Old Hilltop" Crab Cakes

Our Traditional Jumbo Lump Crab Cakes garnished with Sweet Cabbage

Topped with Citrus Remoulade

Roasted Strip Loin

Sliced Strip Loin marinated in a Bourbon Sour Cherry Sauce, Caramelized Vidalia Onions and Wild Mushrooms

Finished off with Apple Horse Radish Butter

Braised Giannone Chicken Breasts

Giannone chickens are "the closest in flavor and juiciness to the famous poulet de Bresse of France."

Garnished with Red Norlan Potatoes

Herbed Roasted Yukon and Red Potatoes

Marinated Baby Vegetables

Baby Zucchini, Squash, Malibu Carrots, Asparagus Spears Steamed Tender

Sprinkled with Honey Dill and Basil Butter

Baskets of Assorted European Rolls

Dessert

(4:00pm - 6:00pm)

Seasonal Fruit Platters

Freshly Cut Golden Pineapple, Sweet Cantaloupe, Honeydew, and Watermelon Slices, Along with a Variety of Seedless Grapes, Strawberries and Blueberries

Strudel and Gourmet Cookies

Garnished Baskets Filled with Apple, Cherry and Peach Strudel, Chocolate Chip, Macadamia Nut, Oatmeal Raisin and Sugar Cookies

