

Gluten Free

# *Valentine's Buffet*

5 - 8:30 pm



February 14, 2026

*Cream of butternut squash*

*Mixed greens salad with house made dressings*

*Caesar salad with asiago, gluten free croutons & bacon bits*

*Pickled green beans, marinated artichokes, peppers & mushrooms*

*Sliced pickled turnip & beets, roasted pickled cauliflower & olives*

*Tomato bocconcini salad / Assorted cheese platter*

*Asparagus spears with raspberry vinaigrette / Broccoli salad*

*Potato salad / Coleslaw with cranberries, apricot & poppy seeds*

*House made graven lox with pickled onions, horseradish cream, lemon & capers*

*Marinated mussels & clams/ Chilled shrimp with cocktail sauce*



*Roast AAA Tip Sirloin, au jus carving station*



*Fillet of Basa with saffron shrimp creamy sauce*

*Roast Chicken with lemon & rosemary*

*Chipotle Tequila BBQ pork ribs*

*Chef's potatoes / Medley of seasonal vegetables*



*Dessert Buffet*

*Chocolate framboise, Pistachio layer cake, Pina colada*

*Green tea pavlova with fresh berries & lavender cream*

*Vanilla crème caramel, Strawberry panna cotta*

*Sliced fruit tray with berries*

*\$59.75 Adult*

*\$56.75 Seniors*

