



# The Atherton Hotel

## 2018 Graduation Dinner Buffet

**\$38 per person**

*\*Include Steamed Whole Maine Lobster with drawn butter for an additional \$30 each.*

### ~ **SOUPS** ~

Chef Will's Cream of Tomato

Soup Du Jour

### ~ **ENTREES** ~

Chicken Piccata

Herb Roasted Salmon with Citrus Beurre Blanc

Seafood Newburg with Long Grain & Wild Rice Blend

Cheese Tortellini with Sundried Tomato & Pesto Cream Sauce

Roasted Pork Loin with Apple Brandy Sauce

### ~ **CARVING STATION** ~

Grilled London Broil au Jus

### ~ **ACCOMPANIMENTS** ~

Honey Glazed Carrots

Parsley Potatoes

Selection of Gourmet Salads

Assorted Artisan Rolls

Vegetable Display

Cheese Display

### ~ **KID STATION** ~

Crispy Chicken Tenders

Traditional Tater Tots

Homemade Macaroni & Cheese

### ~ **DESSERTS** ~

Assorted Desserts

*Buffet price includes unlimited soup, salad, entrée, carving station and dessert.*

*\*Include Steamed whole Maine lobster with drawn butter for an additional \$30 each.*

*18% gratuity will be added to each guest check. Children 6 - 12 \$19. Menu subject to change.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*