

Thlenfeld *Dining Room*

SEAFOOD BUFFET

Adults \$45 ; Children (5-12) \$22

COLD DISPLAY

Manhattan Clam Chowder

Salad Selection: Romaine, Spinach, Iceberg, Carrots, Corn, Broccoli, Croutons, Tomato, Tuna, Cucumber, Shredded Cheese, Crumbled Cheese, Radish, Beans, Egg, Bacon Bits, Onions, Peppers

Hawaiian Shrimp Salad with Pineapple

Seared Ahi Tuna Crudo with Lemon Oil, Wasabi, Ginger, and Soy

Seafood Salad with Spanish Olive Oil and Citrus Dressing

Hearts of Palm, Marinated Artichoke, Roasted Peppers, Mixed Olives, Roasted Mushrooms

HOT BUFFET

Maple Barbecued Atlantic Salmon, Orange Couscous, Watercress

Shrimp Scampi in a Garlic Herb Butter Sauce and Roasted Baby Tomato

Gulf Grouper Filet over Creamy Mushroom Sauce with Fried Crispy Leeks and Beech Mushrooms

Lemon Myrtle Rubbed Mahi Mahi in Banana Leaf with Tropical Salsa Grilled Melon

Mussels in a Vegetable Wine Sauce with Grilled French Bread

Crab Risotto with Fennel and Asparagus

Shrimp and Lobster Ravioli tossed in a Brandied Lobster Sauce with hints of Tarragon and Peas

Assorted Hot House Vegetables

Fried Oysters, Clams, and Fish with Lemons and Remoulade Sauce

Pan Seared Crab Cakes over Roasted Pimento Coulis, Spring Onion and Lime

DESSERT

Assorted Mini Pastries, Cakes, Mousse, and Fresh Fruit Display

