

SKYLINE

KITCHEN & BAR

SEAFOOD BUFFET

STARTERS

Eastern Shore Steamed Shrimp Cocktail (G)
Cocktail Sauce, Lemon Wedges

Greek Salad (G, V)
Tomatoes, Cucumbers, Olives, Red Onions, Feta Cheese,
Fresh Basil, Olive Oil, Red Wine Vinegar

SOUPS

New England Clam Chowder

Low Country Gumbo

ACTION STATION

Jambalaya Action Station (GFA)
Shrimp, Fish, Mussels, Sausage, Chicken, Pork, Red Beans,
Rice, Peppers, Onions

CARVING

Chef-Carved Top Round of Beef Au Jus
+ **Baked Honey Glazed Ham**

MAIN BUFFET

Maple Basted Salmon Medallions (G)

Mediterranean Baked White Fish (G)
White Wine, Diced Tomatoes, Sliced Mushrooms, Fresh Dill,
Salt + Pepper, Italian Seasoning

Fried Atlantic Cod
Tartar Sauce, Lemons

Crab Imperial Stuffed Flounder

Oven Roasted Tarragon Chicken

Coleslaw (G, V)

Hushpuppies (V)

Wild Mushroom + Crab Risotto (G, V)

Oven Roasted Garlic Tomatoes (G, V)

Au Gratin Potatoes (G)

Stir Fry Vegetables (G, V)

Assorted Rolls, Breads + Butter

DESSERT

Pastry Chef's Dessert Table

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. All our seafood is sourced sustainably.

GFA-Gluten Free Available • G-Gluten Free • V-Vegetarian