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BUFFET MENU | DECEMBER 30 - JANUARY 5

*Coffee, tea & soft drinks included in buffet price

Monday

Starters: Cream Of Broccoli Soup V
House Salad

Entrées: Crispy Chicken Wings with Duck Sauce LF
Swordfish Piccata GF LF ♥
Tofu Pad Thai VG LF

Sides: Baked Sweet Potato VG GF LF ♥
Roasted Asparagus VG GF LF ♥

Desserts: Boston Cream Pie V
Fruit Cup VG GF LF

Buffet Price: \$25

Thursday

Starters: Beef Noodle Soup
House Salad

Entrées: Fennel And Ginger Crusted Mahi Filet GF LF ♥
Chicken Marsala
Sweet Potato Gnocchi With Maple Brown Butter V

Sides: Honey-Roasted Acorn Squash V LF
Herb-Roasted Baby Caulilini VG GF LF ♥

Desserts: Flourless Chocolate Torte V
Fruit Cup VG GF LF ♥

Buffet Price: \$28

Tuesday

New Year's Eve

Centro closed for in person dining

Dinner to go available if placed by 2pm

Friday

Starters: Roasted Tomato & Shallot Soup VG GF LF ♥
House Salad

Entrées: Ritz Cracker Baked Sole with Beurre Blanc
Beef Bourguignon GF LF
Meatless Swedish "Meatballs" with Sour Cream &
Nutmeg Sauce V

Sides: Cranberry Couscous VG LF
Roasted Broccoli VG GF LF ♥

Desserts: Chocolate Bourbon Bomb V
Fruit Cup VG GF LF ♥

Buffet Price: \$27

Wednesday

Centro Grand Buffet \$30

See Centro Specials

Saturday

Starters: Mushroom Tarragon Soup VG GF LF ♥
House Salad

Entrées: Chicken Cacciatore GF LF
Garlic Herb Baked Salmon GF LF ♥
Vegan Chili with Tortilla Chips VG LF

Sides: Rice Pilaf VG GF
Braised Baby Carrots VG GF LF ♥

Desserts: Peach Cobbler V
Fruit Cup VG GF LF ♥

Buffet Price: \$26

V = Vegetarian Vg = Vegan = Heart Healthy= ♥ GF = Gluten Friendly. Consuming raw or undercooked meat, fish, poultry or eggs can increase your risk of a foodborne illness. Please notify your server in advance of any food allergies you may have.