NOSH DINNER BUFFET

Buffet Price \$26

July 6th - July 12th

Sunday- Chef's Buffet Soup: Zuppa Toscana Entrée 1: Sesame garlic meatballs Catch of the day: Poached salmon GF ♥ Roasted Chicken: Half or quarter white or dark served with cranberry sauce GF Vegan: Sweet ginger tofu with edamame beans Vg Starch: Steamed brown rice Vg GF ♥ or baked potato Vg GF Veg: Roasted mushrooms with snap peas Vg GF ♥ or steamed green beans Vg GF ♥ Dessert: Pineapple cake V

> <u>Monday</u> Closed for Birthday Night

Tuesday - Turkey NightSoup: Potato lentil Vg GFEntrée 1: Herb-roasted carved turkeywith sage gravy & challah stuffingCatch of the day: Panko-crusted sea bassChicken: Grilled chickenbreast GF ♥Vegan Entrée: Vegetable frittata Vg GFStarch: Mashed potato Vg GF or bakedsweet potato Vg GF ♥Veg: Vegetable medley Vg GF ♥orsteamed spinach Vg GF ♥Dessert: Almond butter bars V(Contains Nuts)

*Please see separate Friday Shabbat menu and order form

Wednesday - Italian Night Soup: Italian wedding Entrée 1: Chicken "parmesan" with marinara and vegan mozzarella Catch of the day: Haddock picatta GF 🐢 Roasted Chicken: Half or quarter white or dark served with cranberry sauce GF Vegan: Pesto soy cutlet with vegan parmesan and balsamic glaze Vg (contains nuts) Starches: Spaghetti Vg or garlic bread V Veg: Roasted carrots Vg GF 🀢 steamed peas Vg GF 🐢

<u>Thursday - Cuban Night</u>

Soup: Vegetable noodle V Entrée 1:Estofado de cordero (lamb stew with mushrooms & mojo seasoning) Catch of the day: Poached mahi-mahi with tomato and green olive sauce GF Roasted Chicken: Half or quarter white or dark served with cranberry sauce GF Vegan: Black bean stew with sweet plantains Vg GF Starches: Steamed white rice Vg GF or baked potato Vg GF Veg: Roasted tomatoes Vg GF
or steamed broccoli Vg GF
