

NOSH DINNER BUFFET

July 20th - July 26th

Buffet Price \$26

*Please see separate Friday
Shabbat menu and order form

Sunday- Chef's Buffet

Soup: Lentil Vg GF ♥

Entrée 1: Beef Shepherd's pie ♥

Catch of the day: Poached salmon GF ♥

Roasted Chicken: Half or quarter white or dark
served with cranberry sauce GF

Vegan: Mushroom wellington Vg

Starch: Rice pilaf Vg GF or baked potato Vg GF

Veg: Sautéed vegetable medley Vg GF ♥ or
steamed green beans Vg GF ♥

Dessert: Chocolate macaroon V

Monday - BBQ

Soup: Chilled berries Vg

Entrée 1: Grilled chimichurri steak tips GF

Catch of the day: Grilled marinated salmon GF ♥

Chicken: Grilled chicken breast GF ♥

Vegan: Grilled impossible sliders with
caramelized onions Vg

Starch: Corn on the cob Vg GF or roasted potato
wedges Vg GF

Veg: Roasted cauliflower Vg GF ♥ or coleslaw V GF

Dessert: Vanilla mousse with peach compote Vg

Tuesday - Turkey Night

Soup: Beef barley

Entrée 1: Herb-roasted carved turkey
with sage gravy & bread stuffing

Catch of the day: Bluefish puttanesca GF

Chicken: Grilled chicken breast GF ♥

Vegan Entrée: Vegetable frittata Vg GF

Starch: Mashed butternut squash Vg GF or
baked sweet potato Vg GF ♥

Veg: Roasted Brussel sprouts with
cranberries Vg GF ♥ or
steamed spinach Vg GF ♥

Dessert: Honey pistachio crème brulee V

Wednesday - Southern Comfort

Soup: Split pea Vg GF ♥

Entrée 1: Crispy fried chicken

Catch of the day: Cajun baked red snapper GF ♥

Roasted Chicken: Half or quarter white or dark
served with cranberry sauce GF

Vegan: Baked macaroni and cheese Vg

Starches: Sweet potato casserole Vg GF or
roasted potatoes Vg GF

Veg: Collard greens Vg GF ♥ or
steamed carrots Vg GF ♥

Dessert: Mississippi mud pie V

Thursday - Japanese Night

Soup: Miso vegetable Vg

Entrée 1: Hand-rolled sushi station

Catch of the day: Ginger and soy-glazed
sea bass

Roasted Chicken: Half or quarter white or dark
served with cranberry sauce GF

Vegan: Tofu fried rice Vg

Starches: Vegetable rice noodles Vg or
baked potato Vg GF

Veg: Tempura vegetable medley Vg or
steamed baby bok choy Vg GF ♥

Dessert: Kasutera sponge cake with
plum sauce V

Dessert of the week:
Chocolate eclaire v

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.