

NOSH DINNER BUFFET

June 21st - June 27th

Buffet Price \$26

Sunday- Chef's Selections

Soup: Zuppa Toscana

Entrée 1: Marinated grilled steak tips with house-made BBQ sauce

Catch of the day: Greek baked salmon with olives, tomatoes, vegan feta cheese GF ♥

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

Vegan: Vegetable frittata Vg

Starch: Roasted marble potato Vg GF

Veg: Ratatouille vegetable medley Vg GF ♥

Dessert: Assorted rugelach V

Monday

See BBQ Menu

Tuesday - Turkey Night

Soup: Fish chowder GF

Entrée 1: Roasted turkey with sage gravy & bread stuffing

Catch of the day: Herb-cruste Arctic char GF ♥

Chicken: Grilled chicken thighs GF

Vegan: Spinach ravioli with mushroom nondairy sauce Vg

Starch: Garlic mashed potatoes Vg GF

Veg: Sautéed vegetable medley Vg GF ♥

Dessert: Carrot cake V

Wednesday - Dairy Night

Please see separate menu. Dinner in GMH

Thursday - Caribbean Night

Soup: Split pea Vg GF ♥

Entrée 1: Crispy beef tips with pickled cabbage GF

Catch of the day: grilled mahi mahi with pineapple salsa GF ♥

Rotisserie Chicken: Roasted jerk chicken

Vegan: Roasted vegetable curry with sweet plantains Vg

Starches: Black rice with peas V GF

Veg: Grilled corn Vg GF

Dessert: Apple pie V

***Please see separate Friday Shabbat menu and order form**

**Dessert of the week:
Red velvet cookie v**