

NOSH DINNER BUFFET

June 7th - June 13th

Buffet Price \$26

*Please see separate Friday
Shabbat menu and order form

Sunday- Chef's Buffet

Soup: Corn chowder Vg GF

Entrée 1: Sweet & sour turkey meatballs

Catch of the day: Ginger soy poached salmon GF

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

Vegan: Sesame ginger scallion fried tofu Vg GF♥

Starch: Steamed basmati rice Vg GF or

Veg: Sautee snap peas with garlic Vg GF♥

Dessert: Chocolate roll V

Monday

See separate BBQ menu

Tuesday -Turkey Night

Soup: Potato lentil Vg GF ♥

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

Catch of the day: Tuna noodle casserole

Chicken: Grilled chicken thighs GF

Vegan: Vegetable frittata Vg GF

Starch: Yukon mashed potato Vg GF

Veg: Herb-roasted vegetable medley Vg GF♥

Dessert: Carrot cake V

Wednesday

Soup: Sweet potato bisque Vg

Entrée 1: Rosemary garlic ribeye with
mushroom demi GF

Catch of the day: Baked haddock

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

Vegan: Impossible meatballs with marinara Vg

Starch: Roasted sweet potato wedges Vg GF

Veg: Steamed broccoli Vg GF

Dessert: Assorted desserts V

Thursday- Irish Night

Soup: Potato leek Vg GF

Entrée 1: Corned beef & cabbage
with potatoes GF

Catch of the day: Beer battered cod

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

Vegan: Mushroom Irish stew Vg

Starch: French fries Vg GF

Veg: Boiled cabbage & carrots Vg GF ♥

Dessert: Chocolate chip brownie with a stout
chocolate sauce V

Dessert of the week:
Smores cookie 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.