



Mother's Day

GRAND BUFFET

SUNDAY - MAY 12TH, 2019

Reservations: 10:30am-6pm (Last Seating 5pm)
\$26.95 Adults, \$14.95 Children 5-10
Children 4 & Under - Free

Salads

WAVES HOUSE SALAD

FRESH BLEND OF LETTUCE TOSSED WITH TOASTED ALMONDS AND CHEDDAR CHEESE TOSSED IN A SWEET SOY VINAIGRETTE

SPINACH SALAD

BABY SPINACH, SHREDDED RADICCHIO, SLIVERED ALMONDS, SLICED MANDARIN ORANGES, FRESH STRAWBERRIES, DRESSING WITH A POPPY SEED AND DIJON VINAIGRETTE

COBB SALAD

ASSORTED GREENS TOPPED WITH FRESH ROASTED TURKEY, ROMA TOMATOES, CHOPPED BACON, EGG WHITE, AND BLUE CHEESE

GOURMET FRESH FRUIT DISPLAY

ASSORTED MELONS, BERRIES, PINEAPPLE & STRAWBERRIES

MACARONI SALAD

CLASSIC MACARONI PASTA MIXED WITH CRISP VEGETABLES TOSSED IN A CREAMY SEASONED DRESSING

PEEL AND EAT SHRIMP

SERVED WITH COCKTAIL SAUCE

ORIENTAL CRANBERRY SLAW

NAPA CABBAGE TOSSED WITH CRANBERRIES IN AN ORANGE GINGER SAUCE

Dessert (Choice of one)

NEW YORK STYLE CHEESECAKE

TOPPED WITH A FRESH FRUIT TOPPING AND WHIPPED CREAM

CHERRY ALMOND COBBLER

SERVED ALA MODE

LEMON MERINGUE PIE

SANDERS HOT FUDGE CREAM PUFF

TURTLE BROWNIE

SERVED ALA MODE

FRESH STRAWBERRY SHORTCAKE

SERVED ALA MODE

Entrees

ASPARAGUS AND GRUYERE QUICHE

FLAKY PIE CRUST TOPPED WITH FARM FRESH EGGS, ASPARAGUS AND GRUYERE CHEESE

CLASSIC FRENCH TOAST

CHALLAH BREAD HAND DIPPED IN A CINNAMON CUSTARD SERVED WITH WARM MAPLE SYRUP

VEGETABLE MEDLEY

HONEY AND SOY ROASTED TURN CUT CARROTS, BRUSSEL SPROUTS AND ASPARAGUS SPEARS, TOPPED WITH TOASTED SESAME SEEDS

ROASTED FINGERLING POTATOES

HALVED FINGERLING POTATOES TOSSED IN A HOUSE BLEND OF SEASONINGS AND ROASTED

SPICY VEGETARIAN THAI DUMPLINGS

HANDMADE DUMPLING FILLED WITH SEASONED VEGETABLES SAUTÉED AND SERVED WITH SOY SAUCE

STUFFED SHELLS

PASTA SHELLS STUFFED WITH A BLEND OF SPINACH AND RICOTTA CHEESE TOPPED WITH A TOMATO BASIL SAUCE

VEAL PICATTA

MEDALLIONS OF VEAL TOPPED WITH A LEMON CAPER SAUCE

NORWEIGN SALMON

NORWEIGN SALMON FILET BAKED AND TOPPED WITH A LIGHT HONEY MUSTARD GLAZE

ITALIAN SAUSAGE

FRESH ITALIAN SAUSAGE SERVED WITH SAUTÉED PEPPERS AND ONIONS

SEAFOOD JAMBALAYA

SAUTÉED SHRIMP, CRAB AND ANDOUILLE SAUSAGE IN A LIGHT SEAFOOD BROTH WITH PEPPERS, ONIONS, TOMATOES AND SAFFRON RICE

CHICKEN PICANTE

LIGHTLY BREADED BREAST OF CHICKEN TOPPED WITH ARTICHOKE, MUSHROOMS AND A NATURAL LEMON SAUCE

CHEF CARVED PRIME RIB

SERVED WITH AU JUS AND HORSERADISH SAUCE

ASSORTED BREADS, ROLLS, SWEET ROLLS, AND SCONES

BEVERAGES NOT INCLUDED, MENU AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE.
NO COUPONS OR PROMOTIONAL OFFERS WILL BE ACCEPTED

