



PHEASANT RUN
RESORT

Soup Station

Chefs Soup Du Jour served with assorted crusty Baguettes & Crackers

Salad Bar

Assorted mixed greens to include: Iceberg, Romaine & Assorted Micro Greens
Assorted toppings to include: Marinated Shrimp, Roma Tomatoes, Cucumber Moons, Sunflower Seeds, Chopped Egg, Shredded Cheese, Croutons, Sliced Onions & Bell peppers
Assorted Dressings to include: Buttermilk Dill Ranch, Balsamic Vinaigrette, Fat Free Honey Dijon & Raspberry Vinaigrette

Imported & Domestic Cheese & Fresh Fruit Display

Fresh Vegetable Crudités with Dip

Featured Mongolian Grill

Chef to Prepare Beef & Chicken Marinated In a Ginger Soy Sauce and Grilled Vegetables with Portobello Mushrooms, Eggplant, Asparagus, Bell Peppers & Zucchini, Served with Stir Fry Rice

Featured Chef to Carve

Slow Cooked Herb Crusted Round of Beef Served with Cabernet Red wine Reduction And a Horseradish Mousse

(Menu items subject to change) 2/09

Weekend Dinner Buffet
in our Garden Atrium
August 21 – November 7,
2009

Available
Friday & Saturday Evenings

Hot Entrees

Sample of Chef's Specialties
Selections change weekly

Braised Beef Medallions
in a Rich Red Wine Sauce
Garnished with Caramelized Onions & Mushrooms

Pan Roasted Chicken Duxelle
Glazed with an Pepper crème Demi Glace

Poached Lemon Sole
Garnished with Spinach & Crayfish accompanied by Champagne Saffron Sauce

Red Skin Mashed Potatoes
Topped with Cheddar Cheese

Fresh Vegetable Medley

Featured Baked Chicken
Provençal

Slow Cooked with Tomatoes, Basil and White Wine Served with Baby Spinach

Dessert Station

Baked Fresh from Our In House Bakery
Selections to include **Bread Pudding** with Brandy Sauce and **Assorted Tortes & Mini Pastries**

Featured Old Fashion
Soda Bar

Fresh Cookies & Cream
House Baked Cookies with Ben and Jerry's Ice Cream, Original Root Beer Floats