



Pink & Trotters Buffet

Friday, October 23

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Bite-Sized Stuffed Red Potatoes
Shrimp Bisque
Caesar Salad
Pear & Blue Cheese Salad
Garlic-Confit Green Bean Salad



MAINS

AVAILABLE AT 5:30 PM

Garlic & Rosemary Crusted Sirloin
Crispy Skin Red Snapper with Beurre Blanc
Roasted Chicken with Provence Herbs
Rigatoni Vodka
Maple-Glazed Roasted Brussels Sprouts
Sweet Potato Mash



DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit
Crème Brûlée
Pecan Pie





Pink & Trotters Buffet

Saturday, October 24

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Bite-Sized Stuffed Red Potatoes
Shrimp Bisque
Caesar Salad
Pear & Blue Cheese Salad
Garlic-Confit Green Bean Salad



MAINS

AVAILABLE AT 5:30 PM

Garlic & Rosemary Crusted Sirloin
Miso-Maple Glazed Pan-Seared Salmon
Chicken alla Parmigiana
Ziti with Prosciutto and Peas *in a Light Cream Sauce*
Bacon-Wrapped Asparagus
Gratin Dauphinois



DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit
Crème Brûlée
Pecan Pie





Pink & Trotters Buffet

Friday, October 30

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Cassava Fries
Beef Minestrone
Caesar Salad
Wedge Salad
House Salad



MAINS

AVAILABLE AT 5:30 PM

Peppercorn Crusted Strip Loin
Blackened Mahi-Mahi
French Onion Stuffed Chicken
Cheese Tortelloni with Butternut Squash Sauce
Honey-Glazed Roasted Carrots
Truffle Parmigiano Smashed Potatoes



DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit
Mille-Feuille
Peach Cobbler





Pink & Trotters Buffet

Saturday, October 31

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Cassava Fries
Beef Minestrone
Caesar Salad
Wedge Salad
House Salad



MAINS

AVAILABLE AT 5:30 PM

Peppercorn Crusted Strip Loin
Grilled Swordfish *with Blood Orange & Basil Reduction*
Mediterranean Stuffed Chicken Breast
Spicy Arrabiata Penne with Sausage
Maple-Bacon Glazed Brussels Sprouts
Seafood Paella



DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit
Mille-Feuille
Peach Cobbler





Pink & Trotters Buffet

Friday, November 6

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Quiche Lorraine with Crispy Pancetta

Chicken Noodle Soup

Caprese Salad

Caesar Salad

Roasted Beet with Goat Cheese



MAINS

AVAILABLE AT 5:30 PM

Sirloin Coulotte with Herb Butter

Roasted Chicken in Rich Madeira Wine Sauce

Mediterranean Baked Flounder
with Olives, Tomatoes and Capers

Spaghetti alla Puttanesca Sauce

Sauteed Green Beans with Crispy Onions

Golden Sauteed Potatoes tossed with Black
Olives & Fresh Tarragon



DESSERT

AVAILABLE AT 8:30 PM

Fruit

Tiramisu

Apple Pie

Cookies





Pink & Trotters Buffet

Saturday, November 7

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Quiche Lorraine with Crispy Pancetta
Chicken Noodle Soup
Caprese Salad with Aged Balsamic Glaze
Caesar Salad
Roasted Beet with Goat Cheese



MAINS

AVAILABLE AT 5:30 PM

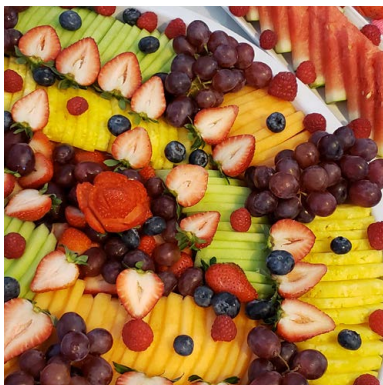
Sirloin Coulotte with Herb Butter
Golden Couscous-Crusted Salmon Fillet
Traditional French Chicken Chasseur
Chicken braised in rich mushroom, tomato and brandy sauce
Fettuccini Alfredo
Herb & Garlic Potato Gratin
Cumin and Orange Zest braised Carrots



DESSERT

AVAILABLE AT 8:30 PM

Fruit
Tiramisu
Apple Pie
Cookies





Pink & Trotters Buffet

Friday, November 13

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Bechamel Croquettes
Beef Barley Soup
Wedge Salad
Caesar Salad
Orzo Salad



MAINS

AVAILABLE AT 5:30 PM

Garlic-Crusted Roasted Top Sirloin
with Mushroom-Cognac Reduction
Pan-Seared Fish ala Minute
Roasted Chicken with Smoky Chorizo
Penne alla Vodka
Roasted Vegetables
Herb Rice Pilaf



DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit
Cheesecake
Assorted Cannoli
Holiday Cookies





FANDUEL
CHAMPIONSHIPS



Pink & Trotters Buffet

Saturday, November 14

\$79.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Chilled Shrimp Cocktail

Crab Claws

Chilled Mussels on the Half Shell

Topped with diced onion, corn, and lime salsa

Beef Barley Soup

Wedge Salad

Caesar Salad

Orzo Salad



MAINS

AVAILABLE AT 5:30 PM

Slow-Carved Prime Rib au jus

Pan-Seared Salmon *with Vermouth Sauce Reduction*

Ricotta & Spinach Ravioli *with Butter & Sage Sauce*

Lemon & Garlic Roasted Chicken Supreme

Roasted Caramelized Fennel

Baked Potato with Black Truffle Butter & Chives



DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit

Cheesecake

Assorted Cannoli

Holiday Cookies





Pink & Trotters Buffet

Friday, November 20

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Grilled Beef Skewers

Sweet Corn Velouté Soup

Roasted Butternut Squash with Arugula and Feta

Caesar Salad

Pasta Salad with Sun-Dried Tomato Pesto



MAINS

AVAILABLE AT 5:30 PM

Garlic Braised Roast Beef

with Red Wine Reduction

Grilled Swordfish alla Siciliana

Mediterranean Stuffed Chicken Breast

with Creamy Garlic Sauce

Mezze Rigatoni

with Sweet Italian Sausage Ragu

Roasted Cauliflower

Smoky Iberian Rice with Spanish Chorizo



DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit

Peach Cobbler

Chocolate cake

Holiday Cookies





Pink & Trotters Buffet

Saturday, November 21

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Grilled Beef Skewers

Sweet Corn Velouté Soup

Roasted Butternut Squash with Arugula and Feta

Caesar Salad

Pasta Salad with Sun-Dried Tomato Pesto



MAINS

AVAILABLE AT 5:30 PM

Garlic Braised Roast Beef

with Red Wine Reduction

Roasted Salmon with Beurre Blanc Sauce

Hot Honey & Lemon Glazed Chicken Cutlets

Cheese Manicotti with Vodka Sauce

Creamed Spinach Gratin

Cottage Pie with Slow-Roasted Beef



DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit

Peach Cobbler

Chocolate cake

Holiday Cookies





Pink & Trotters Buffet

Friday, November 27

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Honey-Caramelized Fig and Cream Cheese Crostini
Italian Wedding Soup
Classic Cobb Salad
Roasted Sweet Potato Salad
Caesar Salad



MAINS

AVAILABLE AT 5:30 PM

Roasted Turkey Breast
with Cranberry-Wine Sauce
Slow-Roasted Arctic Salmon
with Sweet Herb Glaze
Boeuf Bourguignon
White Cheddar & Sweet Corn Cavatappi Bake
Honey-Glazed Roasted Carrots
Parmesan Gratin Dauphinois



DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit
Pecan Pie
Pumpkin Pie
Holiday Cookies





Pink & Trotters Buffet

Saturday, November 28

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Honey-Caramelized Fig and Cream Cheese Crostini
Italian Wedding Soup
Classic Cobb Salad
Roasted Sweet Potato Salad
Caesar Salad



MAINS

AVAILABLE AT 5:30 PM

Roasted Turkey Breast
with Cranberry-Wine Sauce
Maple & Rosemary Glazed Salmon *with Mustard Jus*
Classic German Schnitzel with Hunter Sauce
Creamy Mushroom Gnocchi with Stracchino
Maple Roasted Brussels Sprouts & Butternut Squash
Maple Mashed Sweet Potatoes



DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit
Pecan Pie
Pumpkin Pie
Holiday Cookies

