

SILVER STAR BUFFET MENU



SALADS

CAESAR SALAD

Fresh chopped romaine lettuce, parmesan cheese, croutons and a drizzle of Caesar dressing

GARDEN SALAD

Fresh Iceberg lettuce, spring mix and cabbage blend

ROASTED POTATO SALAD

Fresh sliced russet potatoes, celery, scallions, egg, seasoning and herbs in a creamy sour cream and mayonnaise dressing

AUNT MAE'S COLE SLAW

Shredded white and red cabbage with carrots tossed in our sweet and tangy salad dressing

PASTA SALAD

Treat your family to this flavorful pasta salad - perfect for dinner.

SPINACH SALAD

Fresh spinach, red onions and radish sprouts

NEPTUNE SEAFOOD SALAD

A mixture of seasoned, roasted shrimp with imitation crab, hard boiled egg, celery, scallions, red bell pepper, seasonings, mayonnaise, sour cream, and herbs

BOURBON STREET CHICKEN SALAD

Chunks of tender chicken with sour cream, Dijon mustard, Cajun vegetable trilogy, hard boiled eggs, and a light smoky flavor of barbecue and bourbon

CHESAPEAKE BAY SEAFOOD SALAD

A New England blend of imitation crab, celery, onion, mayonnaise, Dijon mustard, fresh lemon and Worcestershire sauce

VEGETABLES

MONTEGO

Broccoli, cauliflower, mushrooms, celery and matchstick carrots

KEY LARGO

Green beans, orange carrots, yellow carrots and red pepper strips

SIDES

NEW ORLEANS RICE

Peppers, onions, celery, bacon, blackened seasoning, chicken broth and parsley

HERB ROASTED RED POTATOES

Red potatoes with Italian herbs, garlic and olive oil

MASHED POTATOES

Fresh mashed potatoes with caramelized onion and garlic sauce

PASTA COSENZA

Baked four cheese mac and cheese with cavatappi pasta and elbow macaroni, bacon, scallions and seasoned crumb topping

BREAD STUFFING

Traditional stuffing with celery, onions, mushrooms, roasted red pepper and herbs

ENTRÉES

CHICKEN MARSALA

Slow roasted breast of chicken, sliced, served with Marsala mushroom sauce, parmesan cheese and tarragon

SLOW ROASTED PULLED PORK

Pork shoulder rubbed with in-house seasonings, slow cooked for 12 hours, hand pulled and served with Dr. Pepper BBQ Sauce

BABY BACK RIBS

Meaty loin back ribs, coated with our own BBQ rub, slow cooked overnight to juicy, tender perfection

YANKKEE POT ROAST

In-house prepared pot roast slow cooked for 12 hours in a special Yankee broth with fresh vegetables, herbs, and our steak seasoning rub

SALMON NEWBURGH

Wild Caught Silverbrite salmon with Newburgh Sauce and imitation crab
(Served on Ash Wednesday and all Fridays during Lent)