

Celebrate WINTERFEST.

WINTERFEST DINNER BUFFET SATURDAY, FEBRUARY 17, 2024 6-9 PM

ON ICE

CILANTRO LIME POACHED SHRIMP
Spicy chile & lime salsa verde

CHILLED ITALIAN SEAFOOD SALAD
Calamari, mussels, scallops, cucumber,
herbs, citrus

SMOKED SALMON PASTA SALAD
Peppers, soft boiled egg, capers, red onion,
lemon

SALADS

CAESAR
Hearts of romaine, Parmesan cheese,
herb dressing, croutons

WINTER BLEND
Tender greens, sliced Granny Smith apple,
cider vinaigrette, Stilton blue cheese,
candied pine nuts

ROASTED SQUASH
Apple cider, cranberries, ricotta cheese,
olive oil

ARTISAN BREAD DISPLAY

TOMATO AND ROSEMARY FOCACCIA
ASIAGO CHEESE SOURDOUGH
BLACK PEPPER GRISSINI
WHOLE WHEAT SUNFLOWER ROLLS

ENTRÉES

APPLE CIDER BRINED PORK
TENDERLOIN
Stewed apples and onions, pork jus

LEMON ROASTED CHICKEN
Mushrooms, cipollini onions,
herb cream sauce

PAN SEARED LAKE TROUT
Garlic lemon butter, wild rice

CHEF CARVED LEG OF LAMB
Chimichurri marinated, mint jelly

SIDES

ROASTED HONEY BRUSSELS SPROUTS
CAULIFLOWER CASSEROLE
WHIPPED YUKON GOLD POTATOES
BEEF AND BARLEY STEW

CHILDREN'S SELECTION

CHICKEN NOODLE SOUP
MAC & CHEESE
CHICKEN TENDERS
RIGATONI & MEATBALLS

DESSERTS

S'MORES, S'MORES, S'MORES
All the fixings for S'mores, including graham crackers, chocolate and marshmallows

FROSTED SUGAR COOKIES
TRIPLE CHOCOLATE BROWNIE
SMOKED MARSHMALLOW CHOCOLATE TART
ALLEGHENY APPLE COBBLER
HOMESTEAD ICE CREAM
BANANA TOFFEE TART
GOURMET HOT CHOCOLATE BAR

*\$90 for adults, \$45 for children 6 to 12 .
tax and automatic 20% service charge additional
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.*

OMNI
HOMESTEAD