



Circular Dining Room

August 22, 2010

Seatings from 12:00 P.M. – 2:30 P.M.

Salad & Cold Foods Station

Mixed Specialty Greens with Carrots, Grape Tomatoes, Tri-Peppers, Cauliflower, Cucumbers, Broccoli, Blended Cheese, Parmesan Cheese, Croutons, Fruit Salad (Italian, Ranch, Balsamic Vinaigrette Dressings)

Romaine with Cornbread Croutons, Sun-Dried Tomatoes and Roasted Corn Spicy Caesar Dressing

Watermelon Gazpacho

Summer Rolls with Sweet Soy Sauce

*Farfalle with Parsley, Almond Pesto, Olives, Artichoke and Tomatoes
Red Bliss Potatoes with Chick Peas, Cilantro and Indian Spices
Tabbouleh*

*Grilled Summer Vegetable Platter with Goat Cheese and Fresh Herbs
Chipotle-Maple Chicken Breast with Green Grape Salsa
Cuban Marinated Pork Loin with Coleslaw and Crisp Plantains
Mango-Curry Marinated Beef with Coconut Rice Salad
Tea Smoked Duck Breast with Citrus Salad
Tuna Nicoise*

Cold Seafood Display

*Poached Jumbo Shrimp, Jonah Crab Claws, New Zealand Green Lipped Mussels
Clams and Oyster on the Half Shell Served with Horseradish Cocktail Sauce, Lemons,
Mignonette, Cajun Remoulade and Hot Sauce*

Norwegian Style Smoked Salmon with Traditional Garnishes and Toast Points

Smoked Scallops, Seafood Salad with Asparagus, Oranges and Almonds

Carving Station

*Roast Prime Rib of Beef
With Mushroom Jus*

Omelette Station

*Eggs Made to Order with Your Choice of:
Broccoli, Mushrooms, Peppers, Onions, Ham or Cheese*

Soup & Bread Station

*Manhattan Clam Chowder
Seeded Rustic & Wheat Rolls
Sourdough, Olive Bread & Chocolate, Cherry Bread*

Hot Food Offerings

*Pork Guisantes Over Rice
Chorizo and Cheese Stuffed Chicken Breast with White Bean Ragout
Grilled Mahi-Mahi with Curried Peas and Coconut Beurre Blanc
Pierogies with Sour Cream and Caramelized Onions
Squash and Zucchini with Pesto Butter
Bacon and Blue Cheese Smashed Potatoes
Shrimp and Scallops with Edamame and Lemongrass Miso Broth
Roasted Tomato and Parmesan Quiche with Crispy Basil*

Desserts

*Double Chocolate Cheesecake with Hershey Chocolate Candies
White Chocolate Vanilla Cheesecake with Glazed Fresh Fruit
Reese's Peanut Butter Cream Pie
Hershey's Dark Chocolate Cream Pie
Caramel Flan with Fresh Berries
Cinnamon Apple Crisp Tartlets
Key Lime Meringue Tartlets
Cappuccino Panna Cotta with Chocolate Sauce
Vanilla Berry Crème Brûlé
Chocolate Cocoa Nib Mousse
Raspberry Chocolate Truffle Tarts
Chocolate Chip Pecan Tartlets
Dark Chocolate Bread Pudding with Vanilla Cream Sauce
Chocolate Fountain with:
Lemon Buttermilk Pound Cake, Marshmallows, Strawberries & Pretzel Sticks*

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"Items marked with an † may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."

To our guest with food allergies or sensitivities: The Circular Dining Room cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.

Adults \$39.95 per person (plus tax & gratuity)

Children \$19.50 per child (3-8 Years Old)

Reservations Recommended – 717-534-8800

***Jackets Required for Sunday Brunch
No Tank Tops, No Denim, No Sneakers***

**Menu and pricing subject to change*