

THE EAGLES BUFFET™

New Year's Eve

Champagne Dinner

4:30pm - 10:00pm

Chefs Carved:
Smoked Prime Rib
With
Rosemary Au jus

Hot Steamed Crab Legs
Drawn Butter/Cocktail Sauce/Lemon Wedges
Baked Fresh Salmon Mango-Strawberry Salsa
Applewood Smoked Ham
Chicken Fettuccini Alfredo
Lobster Ravioli with Tomato Cream Sauce
Pesto Crusted Baked Cod
Assorted Pizza Station
Steamed Asparagus
Olive Poached Swordfish
Bacon Shrimp Fried Rice
Fresh Cauliflower and Broccoli with Herbed Butter
Whipped Potatoes and Gravy
Deep Fried Fantail Shrimp
Chesapeake Bay Oysters on the Half Shell
Shrimp Cocktail/Ceviche'
Assorted Tossed and Composed salads
Vegetables Crudités
Imported and Domestic Cheese Display
Smoked Seafood Platters
French Onion Soup/Clam Chowder
Selection of Fine Pastries and Desserts

Pastry Chef's Chocolate Fountain

\$38.95-Adults \$19.95-Kids