

THEME DINING BUFFET

Saturday, March 9 & Wednesday, March 13
Riverview Room Buffet: 5:00pm to 9:00pm



Adults • \$24.95 | Children 9-14 • \$18.95 | Children 4-8 • \$15.95

SALADS

Wild Winter Greens Salad

Sticks & Twigs Slaw

Lost in the Bush Beans & Broccoli

Fire Grilled Vegetables & Quinoa Salad

Wild Rice Salad with Smoked Tomatoes & Zucchini

MAINS & SIDES

Black Forest Ham with Honey Mustard Glaze

Red & White Roasted Rock Potatoes

Baked Penne with Tropical Roasted Red Pepper Cream Sauce

Grilled Chicken Breast with Fire-Roasted Tomato Broth

Homemade Fish Cakes with Forest Green Tartar

Fancy Cut Logs of Root Vegetables

Campfire Pig In Blanket

DESSERTS

Maple Sugar Pecan Pie

Woodlot Apple & Cranberry Crumble

Black Forest Cake

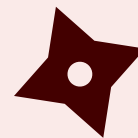
Fresh Fruit Salad



THEME DINING BUFFET

Sunday, March 10 & Thursday, March 14

Riverview Room Buffet: 5:00pm to 9:00pm



Adults • \$24.95 | Children 9-14 • \$18.95 | Children 4-8 • \$15.95

SALADS

Blend of Asian Greens

Teriyaki Egg Noodles, Bok Choy & Tofu Salad

Karate Carrot Coleslaw

Bang Bang Broccoli Salad

Thai Chili Chickpeas & Sprouts

MAINS & SIDES

Adobo Spiced Beef Roast

Shaolin Fried Rice

Fried Basa with Pineapple Kimchi Slaw

Ninja Lino Cheese Tortellini in Roasted Garlic Cream Sauce

Grilled Chicken Breast in Shanghai Sauce & Thai Vegetables

Karate Chop Stir-fry Vegetables

Temple Vegetable Spring Rolls

DESSERTS

Kung Fu Coconut Cream Pie

Rice Pudding

Custard Tarts

Chinese Chew Squares

Tropical Fruit Salad





THEME DINING BUFFET

Monday, March 11 & Friday, March 15

Riverview Room Buffet: 5:00pm to 9:00pm



Adults • \$24.95 | Children 9-14 • \$18.95 | Children 4-8 • \$15.95

SALADS

Sweet Baby Greens

Caramel Corn Salad with Peppers in a Caramel Vinaigrette

Candy Town Marshmallow Salad

Confetti Salad with Bocconcini, Grape Tomatoes,
Cucumber & Chickpeas

Rainbow Pasta Salad

MAINS & SIDES

Pineapple Spiked Country Ham

Orange Sherbet Baked Salmon

Bon-Bon Pork Marinated in Mirin
with Carrot & Vegetable Julienne

Rocky Road Beef with a Crouton Crust

King Kandy's Perogies with a Choice of
Sour Cream, Salsa, Bacon, Green Onions & Cheese

Sugar Snap Peas & Vegetables

Sweet & Gold Mashed Potatoes

DESSERTS

Queen Frostine's Ice Cream Bar

Frosted Swiss Roll

Princess Lolly's Marshmallow Pops

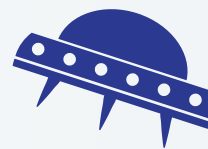
Fresh Fruit Salad





Theme Dining Buffet

Tuesday, March 12 & Saturday, March 16
Riverview Room Buffet: 5:00pm to 9:00pm



Adults • \$24.95 | Children 9-14 • \$18.95 | Children 4-8 • \$15.95

SALADS

Mixed Greens with Space Junk & Assorted Dressings

Interplanetary Bean Salad with Corn

Meteors & Asteroids Chunky Potatoes with Pearl Onions in a Grainy Mustard Vinaigrette

Apollo Apple, Cranberry & Wheatberry Salad

Flying Saucer Pasta Salad, Orecchiette with Zucchini Moons, Carrot Stars & Pea Planets

MAINS SIDES

Roast Beef with Galaxy Jus

Milky Way Creamy Mashed Potatoes

Orbitary Pinwheel Pasta with Peas & Red Pepper Cream

Big Bang Fried Fish Fingers

Grilled Chicken Breast with Sun-Dried Tomato Chimichurri

Meteors of Vegetable

Sputnik Hot Dogs in Wonder Buns

DESSERTS

Green Alien Pie

Carrot & Pineapple Space Jiggler

Dark Matter Chocolate Fudge Cake

Astro Bars Rice Krispy Squares

Fresh Sliced Fruit

