McLOONE'S BOATHOUSE

Linner buffet

Fresh Baked Rolls + Butter

salad | choice of two

TRADITIONAL CAESAR with Parmesan + Buttered Croutons

GARDEN SALAD with English Cucumber, Red Onion, Grape Tomatoes + Balsamic Vinaigrette

BETTY'S GARDEN with Artisanal Greens, Honey Crisp Apples,
Sun-Dried Cranberries, Candied Walnuts, Crumbled Feta + Apple Cider Vinaigrette

MINI CAPRESE SALAD with Grape Tomatoes, Fresh Mozzarella, Basil + Balsamic Reduction

FUSILLI PASTA with Roasted Red Peppers, Arugula, Pesto + Parmesan

STRAWBERRY SALAD with Baby Spinach, Red Onion, Feta, Walnuts + Honey-Balsamic Vinaigrette

protein | choice of two

CHICKEN FRANCAISE topped with Lemon Butter Cream
CHICKEN MARSALA topped with Wild Mushrooms + Marsala Reduction
CHICKEN FLORENTINE stuffed with Baby Spinach + Mozzarella, topped with Garlic-Alfredo Sauce
SEARED SALMON with Pineapple Glaze
BLACKENED MAHI MAHI topped with Tomato Marmalade
SHRIMP SCAMPI over Rice Pilaf

Pasta | choice of one pasta + one sauce

PASTA | PENNE | RIGATONI MEZZI | TORTELLINI | CAVATAPPI SAUCE | Roasted Tomato Cream | Pesto Cream | Marinara | Pomodoro | Carbonara | Alfredo | Primavera

carving station | choice of one

ROAST BEEF with Natural Jus
OVEN ROASTED TURKEY with Turkey Gravy
ROASTED PORK LOIN with Chipotle-Honey Glaze
VIRGINIA HAM with Apple Cider Jus

*BALSAMIC MARINATED FLANK STEAK [ADDITIONAL \$3 PER PERSON]

*FILET MIGNON with Red Wine Demi [ADDITIONAL \$8 PER PERSON]

SIGOS | Truffle Whipped Potatoes & Chef's Selection of Seasonal Vegetable

dessert | choice of one
CHEF'S SELECTION OF Fresh Fruit or Assorted Pastries

\$60 per person | plus sales tax + 20% service charge *Menus to change without notice due to product seasonality*