

NEEDLES AT NIGHT BUFFET

Saturday Evenings – 5:30pm – 9:00pm

Menu #1 – Served: Jul. 17, Aug. 28, Sept. 18

Carving Station

Slow roasted top round of beef
with rosemary au-jus

Sauté Station

Fresh vegetables and portabella mushroom raviolis
sautéed in a rustic tomato sauce

Braised Lamb shank
with root vegetables and sauce natural

Poached Salmon over a bed of black of black rice
and golden beets

Grilled chicken breast with mushrooms, fennel and baby
vegetables over linguini

Fresh sautéed vegetable

Cold Sides

Vichyssoise

Antipasto tray

Fresh fruit display

Pasta salad with marinated vegetables

Baby greens with assorted sides and dressings

Fine desserts and breads made fresh by our Chef de Patisserie

Adults \$35

Children 7 to 12 Years old \$17.50

Children 6 and under Free

Reservations recommended. Please call (801) 620-1021. Gondola ticket required.