

**SPRING RIVER BUFFET  
NEW YEARS EVE DINNER 2023  
DECEMBER 31ST 4 PM-10PM**

**\$21.99**

**SALAD BAR OFFERINGS**

BUILD YOUR OWN SALAD- GUESTS CHOICE OF LETTUCE, TOMATO, CUCUMBER,  
SHREDDED CARROTS, RED ONION, BACON BITS, CROUTONS AND CRACKERS.  
ASSORTMENT OF SALAD DRESSINGS AND VINAIGRETTES.

CHEFS SELECTION OF COLD MARINATED AND PICKLED VEGETABLES, CHICKPEA SALAD,  
COWBOY CAVIAR, CRANBERRY CHICKEN SALAD, TAPIOCA PUDDING AND OTHER  
ASSORTED COLD COMBINED SALADS

SEASONAL FRESH FRUIT AND BERRIES, COTTAGE CHEESE

FINGER SANDWICHES

**SOUP OF THE DAY**

WHITE CHICKEN CHILI

**APPETIZER STATION**

BBQ COCKTAIL WEENIES

CHIPPED BEEF DIP WITH CRACKERS

FRIED CORN RIBS

**HOT LINE OFFERINGS**

FRESH BAKED ROLLS & CORNBREAD SERVED TABLE SIDE

CROWN PORK ROAST WITH ROASTED APPLES AND CORNBREAD STUFFING

HORSERADISH AND PISTACHIO CRUSTED SALMON FILETS

SMOKED BRISKET

OSSO BUCCO

MASHED POTATOES W/BROWN OR WHITE GRAVY

MAC & CHEESE

FRIED CHICKEN  
FRIED CATFISH W/HUSHPUPIES  
TURNIP GREENS  
BLACK EYED PEAS & HAM  
SHRIMP & SCALLOP SCAMPI  
MAPLE GLAZED SWEET POTATOES  
SAUSAGE RATATOUILLE  
CHICKEN FLORENTINE MANICOTTI  
ROASTED ASPARAGUS PROVENCAL

**COLD DISPLAY**

7 LAYER DIP

**CARVING STATION**

PRIME RIB

**DESSERT OFFERINGS**

CHEFS ASSORTMENT OF PIES, COCONUT, PEACH LATTICE, LEMON MERINGUE,  
DUTCH APPLE, PUMPKIN, CHERRY, STRAWBERRY RHUBARB

ASSORTED CHEESECAKES AND CHEESECAKE BITES

HOUSE MADE VARIETY OF LAYER CAKES, CARROT CAKE, RED VELVET, LEMON  
CRÈME, VARIETY OF COOKIES, AND PASTRIES

ASSORTMENT OF TIDBITS, BARS AND BITES, PETIT FOURS, COBBLER, ICE CREAM  
& ICE CREAM TOPPINGS