

INDEPENDENCE DAY CARNIVAL BUFFET

SAMPLE MENU

Buffet Menu

New England Style Clam Chowder

Honey Glazed Homemade Cornbread and Assorted Dinner Rolls

R.I. Field Greens, Lemon-Thyme Vinaigrette

Local Tomato Panzanella, Pesto, Rosemary Croutons, Baby Arugula, Balsamic Shrimp and White Bean Salad, Roasted Peppers, Fennel and Lemon-Basil Aioli

Roast Baby Carrots with Coriander Vinaigrette

Buttered Sweet Corn on the Cobb

Roasted Red Bliss Potatoes, Lemon Gremolata, Seasoned Salt, Olive Oil

Steamed Littleneck Clams with White Wine, Garlic, Crushed Tomatoes, Basil

Quahog Stuffies with R.I. Local Soupy

Cedar Smoked Beef Brisket, Coffee Rub, Local Ale Steak Sauce

Grilled Chicken, House Bourbon-Barbecue Sauce

Fresh Boiled 1.5# Stonington Lobsters with Roasted Shell-Drawn Butter

Fresh Cut Watermelon

Key Lime Pie

*Selection of Petite Pastries and Confections

*(strawberry shortcake, lemon bars, brownies and blondies)

S'mores by the fire

KID'S MENU

Fresh Fruit and Vegetable Crudite

house made ranch, honey mustard

Grilled Hot Dogs

Corn Dogs

Bagel Pizza Bites

VT Cheddar Macaroni & Cheese

Crispy Chicken Tenders

French Fires

Kettle Corn

Funnel Cakes

Cotton Candy

Caramel Apples