



Terrace Dining

BUFFET MENU



CHEF ATTENDED PASTA BAR

Grilled Chicken • Sautéed Shrimp
Penne Pasta & Fettuccine
Alfredo Sauce • Marinara Sauce
Sautéed Mushrooms
Sautéed Peppers & Onions
Parmesan Cheese



FEATURED ENTRÉE

Homestyle Salisbury Steak
with Mushroom Onion Gravy



SIDES

Garlic Green Beans
Honey Glazed Carrots



SALAD

Caesar Salad



BREAD

Garlic Breadsticks



DESSERT

Chef's Choice Dessert





Terrace Dining

BUFFET MENU

SATURDAY, JULY 11, 2026



CARVING STATION

Prime Rib with Au Jus & Horseradish Cream



FEATURED ENTRÉE

Herb Roasted Chicken with Lemon Garlic Butter



STARCHES

Garlic Mashed Potatoes
Rice Pilaf



VEGETABLES

Garlic Green Beans
Honey Glazed Carrots



SALAD

Caesar Salad



BREAD

Dinner Rolls with Butter



DESSERT

Chef's Choice Dessert



Torre Dining

BUFFET

MENU

FRIDAY, JULY 17, 2026

BEEF FAJITAS

CHICKEN FAJITAS

SPANISH RICE

CHARRO BEANS

QUESO

CHIPS & SALSA

MIXED GREENS SALAD

TRES LECHEs CAKE

SOPAPILLAS



Terrence Dining

BUFFET

MENU

SATURDAY, JULY 18, 2026

**SLOW ROASTED PRIME RIB
CHEF ATTENDED PASTA BAR**

PENNE PASTA

FETTUCCINE

ALFREDO SAUCE

MARINARA SAUCE

GRILLED CHICKEN

ITALIAN SAUSAGE

ROASTED MUSHROOMS

SAUTÉED PEPPERS & ONIONS

PARMESAN CHEESE

CRUSHED RED PEPPER

FRESH PARSLEY

GARLIC MASHED POTATOES

PARMESAN ROASTED BROCCOLI

ITALIAN ROASTED CARROTS

CAESAR SALAD

TUSCAN ROLLS WITH CINNAMON BUTTER

CHEF'S CHOICE DESSERT



Terrence Dining

BUFFET

MENU

FRIDAY, JULY 24, 2026

CHICKEN MARSALA

SHRIMP SCAMPI

HERB ROASTED FINGERLING POTATOES

BRUSSELS SPROUTS WITH BACON

PARMESAN GREEN BEANS

SPRING SALAD MIX

GARLIC BREADSTICKS

CHEF'S CHOICE DESSERTS



Terroce Dining

BUFFET

MENU

SATURDAY, JULY 25, 2026

PRIME RIB WITH AU JUS & HORSERADISH CREAM

CHEF ATTENDED PASTA BAR

PENNE PASTA

FETTUCCHINE

ALFREDO SAUCE

MARINARA SAUCE

GRILLED CHICKEN

ITALIAN SAUSAGE

ROASTED MUSHROOMS

SAUTÉED PEPPERS & ONIONS

PARMESAN CHEESE

CRUSHED RED PEPPER

FRESH PARSLEY

ROASTED HERB POTATOES

CINNAMON SWEET POTATOES

ASPARAGUS WITH WILD MUSHROOMS

CAESAR SALAD

HERB CRUSTED FOCACCIA BREAD

CHEF'S CHOICE DESSERT



Terrence Dining

BUFFET

MENU

FRIDAY, JULY 31, 2026

SMOTHERED PORK CHOPS

SOUTHERN FRIED CHICKEN

BAKED MACARONI & CHEESE

FRIED OKRA

CREOLE DIRTY RICE PILAF

SPRING SALAD MIX

BUTTERMILK BISCUITS

CHEF'S CHOICE DESSERT



Terroce Dining

BUFFET

MENU

SATURDAY, AUGUST 1, 2026

PRIME RIB WITH AU JUS & CRÈME FRAÎCHE

TUSCAN GRILLED CHICKEN

PARMESAN & THYME ROASTED FINGERLING

POTATOES

SEASONED VEGETABLE MEDLEY

SMOKED CORN PUDDING

CAESAR SALAD

ROSEMARY FOCACCIA WITH WHIPPED RICOTTA

CHEF'S CHOICE DESSERT



Terrence Dining

BUFFET

MENU

FRIDAY, AUGUST 7, 2026

GRILLED DELMONICO STEAK

CHEF ATTENDED PASTA BAR

PENNE PASTA

FETTUCCHINE

ALFREDO SAUCE

MARINARA SAUCE

GRILLED CHICKEN

ITALIAN SAUSAGE

ROASTED MUSHROOMS

SAUTÉED PEPPERS & ONIONS

GARLIC ROASTED FINGERLING POTATOES

PARMESAN ROASTED BROCCOLI

CREAMED CORN

SPRING SALAD MIX

GARLIC BREADSTICKS

CHEF'S CHOICE DESSERT



Terroce Dining

BUFFET

MENU

SATURDAY, AUGUST 8, 2026

**PRIME RIB WITH AU JUS & HORSERADISH
CREAM**

BOURBON GLAZED PORK LOIN

GARLIC MASHED POTATOES

SMOKED GOUDA MACARONI & CHEESE

ROASTED BRUSSELS SPROUTS WITH BACON

BOURBON GLAZED CARROTS

MIXED GREENS SALAD

FRESH DINNER ROLLS

NEW YORK STYLE CHEESECAKE



Terre Dining

BUFFET

MENU

FRIDAY, AUGUST 14, 2026

CAJUN FRIED CHICKEN

CHICKEN & SAUSAGE GUMBO

CREOLE DIRTY RICE

FRIED OKRA

BLACK EYED PEAS

JALAPEÑO CORNBREAD

SPRING SALAD MIX

CHEF'S CHOICE DESSERT



Terrence Dining

BUFFET

MENU

FRIDAY, AUGUST 21, 2026

COUNTRY POT ROAST

ROTISSERIE CHICKEN

MASHED POTATOES

BROWN SUGAR GLAZED CARROTS

GREEN BEAN CASSEROLE

MIXED GREENS SALAD

JALAPEÑO CHEDDAR CORNBREAD

ASSORTED DESSERTS



Terroce Dining

BUFFET

MENU

SATURDAY, AUGUST 22, 2026

PRIME RIB WITH RED WINE JUS &

HORSERADISH CREAM

GRILLED SHRIMP SKEWERS

POTATOES AU GRATIN

RICE PILAF

ROASTED ITALIAN NORMANDY VEGETABLES

CAESAR SALAD

FRESH DINNER ROLLS

CHEF'S CHOICE DESSERT