

MEAL DESCRIPTIONS

Friday's Welcome Buffet:

The Shaker Buffet: Soup du jour; Sliced Seasonal Fruit; Garden Salad with assorted dressings; Caesar Salad; Freshly Baked Rolls and Butter; Dijon chicken brown veloute'; Parmesan Crusted Salmon with red pepper beurre blanc; Sirloin au poivre; Penne pasta with roasted vegetables, Pesto infused olive oil; au gratin potatoes and Chef's choice of seasonal vegetable. Desserts will be Desmond Bread Pudding with English custard; Chef's dessert selections (varies). Fresh Brewed Coffees/Teas.

Saturday Lunch (Men & Women):

Courtyard Buffet: Desmond Salad Bar - mixed greens, bacon bits, garbanzo beans, croutons, sesame seeds, cucumbers, cherry tomatoes, olives, roasted peppers, pickled beets, assorted dressings. Diced seasonal fruit; Soup du jour; Chef's daily salad (varies); Assorted sandwiches; Chef's daily selection of two hot entrees, to include beef, pork, chicken or seafood (varies); Chef daily pasta selection (varies); Fresh baked rolls with butter; Chef's dessert selections (varies). Fresh Brewed Coffees/Teas.

Saturday Banquet:

Social Hour: 6:00 PM

An array of Imported & Domestic Cheeses with Gourmet Crackers and Heavily Garnished with Fresh Seasonal Fruit. Cash Bar will be available.

Dinner: 7:00 PM

Main Entrée: All dinners will include fresh roll & butter, chef's vegetable. Coffee/Tea Station and Dessert – Lemon Cake.

Filet Mignon – center cut, tobacco onions, demi-glace, mushroom duxelle
infused mashed potatoes

Chicken Francaise – boneless chicken breast dredged in parmesan egg,
lemon butter sauce, vegetable rice pilaf

Salmon Piccata – Atlantic Salmon fillet, lemon caper beurre blanc, saffron rice

Vegetable Strudel – seasonal herbed vegetables wrapped in phyllo, roasted red
pepper coulis, herbed couscous

RESERVATIONS AND PAYMENT

Reservations made by US Mail Only!

No Reservations after Cut-Off date of August 19, 2024

Checks made out to: Grand Council Cryptic Masons of NY

Memo Area of Your Check State: 201st Reservations and Meals.