

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):

Sandwich Buffet: Soup du jour; Assorted sandwiches; Pasta salad; Tossed salad; Kosher dill pickles; Individually bagged potato chips; Cookies & brownies; Assorted sodas and flavored seltzers, Fresh Brewed Coffees/Teas.

Saturday Banquet:

Social Hour: 6:00 PM

Artisan Cheese Display: Local and imported hand-crafted cheeses, sliced fruit, sliced baguettes, assorted crackers, honey, fruit preserves. Cash Bar will be available.

Dinner: 7:00 PM

Appetizer: Desmond Signature Salad. **Main Entrées:** Filet Mignon, center cut, tobacco onions, demi-glace, mushroom duxelle infused mashed potatoes; Chicken Normande, boneless chicken breast, herbed apple stuffing, sauce Supreme, oven roasted rosemary new potatoes; Salmon Piccata, Atlantic salmon fillet, lemon caper beurre blanc, saffron rice. All dinners will include Fresh Assorted Baked Rolls with Creamy Butter. Chef's choice of Vegetable. Coffees/Teas Station and Dessert – Traditional Chocolate Layer Cake – chocolate cake & chocolate mousse.

RESERVATIONS AND PAYMENT

Reservations made by US Mail Only!

No Reservations after Cut-Off date of August 9, 2026
Checks made out to: Grand Council Cryptic Masons of NY
Memo Area of Your Check State: Reservations and Meals.