

# Buffet Menu

• HUCKLEBERRY'S •

## STARTERS

### House-Made Tomato Bisque

Garnished with herbed focaccia croutons and shaved parmesan cheese

### Soup du Jour

Chef prepared soup of the day

### Farmers Garden Salad

Cherry tomato, cucumber, red onion, carrots, choice of dressing

**Dressing choices:** bleu cheese, ranch, caesar, balsamic vinaigrette, thousand island, italian, raspberry vinaigrette, honey mustard

## MAIN COURSE

### Huckleberry's Pot Roast

Tender beef slow roasted with fresh vegetables and savory beef gravy

### Catch of the Day

Chef prepared and seasoned fish

### Freshly Prepared Pasta

**Create Your Own:** creamy alfredo, vodka blush, marinara, meatballs marinating in our house-made marinara, parmesan cheese

\*Ask a server for vegetarian options

### Chicken and Country Ham

Boneless chicken breast, baked with Lancaster County ham and topped with parmesan cheese

### Chef's Carving of the Day

Ask your server for details of today's offering

## SIDES

Chef prepared potatoes  
Fresh vegetables  
Rice pilaf

## DESSERTS

Salted Caramel Bread Pudding  
Dirt Pudding  
Rice Pudding  
Fresh Baked Chocolate Chip Cookies

## PRICING

Ages 13+ • \$29.95  
Ages 8-12 • \$14.95  
Ages 3-7 • \$6.95  
Ages under 3 • free

FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions