



GRADUATION BUFFET 2009

SATURDAY, MAY 16 FROM 5:00 PM TO 9:00 PM
ADULTS \$25 SENIORS \$20 CHILDREN (12 & UNDER) \$15

MENU

MIXED GREEN SALAD

MIXED GREENS TOSSED IN ABRUZZI HOUSE DRESSING WITH
TOMATOES, GARLIC CROUTONS AND PARMESAN

SPINACH SALAD

SHAVED RED ONIONS, BACON, TOMATO AND HARD-BOILED EGG SERVED OVER
SPINACH THEN TOPPED WITH OUR HOUSE-MADE RED WINE VINAIGRETTE

GRILLED VEGETABLE AND ARTICHOKE PLATTER

GRILLED VEGETABLES AND ARTICHOKE SERVED WITH A BALSAMIC & DIJON VINAIGRETTE

ASIAN MEDLEY SALAD

SHREDDED RED AND NAPA CABBAGE, MANDARIN ORANGE SLICE AND WONTON CRISPS
SERVED ON A BED OF MIXED GREENS WITH WASABI-GINGER VINAIGRETTE

VEGETABLE MEDLEY

SAUTÉED SEASONAL VEGETABLES

GARLIC & ROSEMARY ROASTED RED POTATOES

RED POTATOES OVEN-ROASTED IN OLIVE OIL AND TOSSED WITH FRESH ROSEMARY

SWEET POTATO FRIES

PLAZA GRILL'S OWN SWEET POTATO FRIES SERVED WITH
CHIPOTLE-MOLASSES DIPPING SAUCE

PLAZA GRILL MEATLOAF

HOUSE-MADE MEATLOAF SLOW-ROASTED AND SERVED WITH GRAVY

MEDITERRANEAN VEGETABLE PASTA

SAUTÉED ASPARAGUS, ARTICHOKE HEARTS, ROASTED RED PEPPERS, RED ONIONS, OLIVES
AND FRESH BASIL TOSSED WITH PENNE PASTA IN A WHITE WINE BUTTER SAUCE

LEMON & HERB-MARINATED CHICKEN

GRILLED CHICKEN BREAST FINISHED WITH EXTRA VIRGIN OLIVE OIL AND HERB FINA

GRILLED SALMON

WILD SOCKEYE SALMON GRILLED AND TOPPED WITH A LEMON-CAPER BUERRE BLANC

PRIME RIB ROAST

ROASTED PRIME RIB SERVED AU JUS WITH HORSERADISH CREAM

DESSERTS

ASSORTED CAKE SELECTION

BEVERAGES

COMPLIMENTARY COFFEE, DECAF, AND HOT TEA