

SEASONS CAFÉ

WEEKLY LUNCHEON BUFFETS

MONDAY 26TH, 2010

SHRIMP TORTELLINI

ROAST TURKEY WITH GORGONZOLA AND BACON

CHEDDAR AND DILL MASHED POTATOES

SAUTEED FRESH SWEET CORN

TUESDAY 27TH, 2010

BEEF POT ROAST

JACK DANIELS PORK TENDERLOIN

SCALLOPED POTATOES

FRESH VEGETABLE OF THE DAY

WEDNESDAY 28th, 2010

PORK LOIN WITH APPLE CIDER SAUCE

LASAGNA PASTA

ROASTED BABY POTATOES

STEAMED BROCCOLI

THURSDAY 29^h, 2010

CAJUN SEARED GROUPER

ITALIAN MEATBALLS

FRESH VEGETABLE OF THE DAY

ROSEMARY AND GARLIC POTATOES

FRIDAY 30th, 2010

LEMON AND HERB SWAI

BROILED HAM W/ PINEAPPLE GLAZE

WILD RICE

FRESH VEGETABLES OF THE DAY

Sunday Brunch

AUGUST 1ST, 2010

\$10.95 ADULTS \$4.50 CHILDREN

CHEF CARVED HAM

ASSORTED PASTRIES/FRESH SEASONAL FRUIT

ASSORTED CHEESE AND ANTIPASTO DISPLAY

SMOKED SALMON AND PICKLED HERRING

SCRAMBLED EGGS/FRIED POTATOES

MESQUITE SMOKED BACON/COUNTRY SAUSAGE

COUNTRY FRIED STEAK/BISCUITS

COUNTRY GRAVY

CHEESE BLINTZ W/ MIXED BERRY COMPOTE

WAFFLE STICKS

MASHED POTATOES/WILD RICE

PENNE PASTA AND MARINARA/FRESH ROASTED VEGETABLES

ROAST BEEF AND TOMATO GRAVY

BBQ CHICKEN

OMELETS MADE TO ORDER

SEASONS @THE RAMKOTA HOTEL

<http://www.bismarck.ramkota.com>