

ITALIAN SUPPER

Main

Rolled Eggplant **v**

plum tomato sauce, mozzarella, basil

Sicilian Style Baked Cod **GF**

oreganata, white wine, lemon

Chicken Marsala **GF**

cremini mushroom, rich wine sauce

Chicken Fingers

honey mustard, barbeque sauce

Pizza Bagel Bites

Carving Station

Herb Crusted Prime Rib **GF**

beef au jus, horseradish cream

Salad Bar

Romaine and Mixed Greens

tomatoes, cucumbers, carrots, onions, roasted red peppers, artichokes, cheese, croutons, teriyaki sesame chicken bites, chilled shrimp

Soup + Sides

Vegetable Minestrone **GF**

Tomato Mozzarella **v GF**

balsamic, basil

Vegetable Medley **v GF**

Mac and Cheese **v GF**

Mashed Potatoes **v GF**

Tater Tots **v GF**

Sourdough Dinner Rolls

Dessert

Ice Cream Sundae Bar and Toppings

maraschino cherries, sprinkles, dried and fresh fruit, chocolate chips, nuts, whipped cream, caramel sauce

Cheese Cake Bites, Fudge Chocolate Squares and Sliced Fruit

Beverages

Soft Drinks, Coffee and Tea

V Vegetarian **GF** Gluten Free **DF** Dairy Free

N Contains Nuts or Seeds **S** Contains Shellfish

MINERALS HOTEL

DINNER AND A
SHOW BUFFET

Ages 12+ — \$55

Ages 4-11 — \$29

3 and Under — Free

{plus tax and administrative charge}

August 2026