

SHOWTIME

Main

Herb Crusted Salmon **GF**

saffron lemon burre blanc

Spicy Shrimp Orecchiette

fire-roasted tomatoes, red pepper flakes

Chicken Saltimbocca **GF**

prosciutto, sage, wine butter sauce

Swedish Meatballs

savory sour cream sauce

Chicken Fingers

honey mustard, barbeque sauce

Fried Mini Corn Dogs

Carving Station

Smoked Beef Brisket **GF**

carolina barbeque sauce

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 Soup **GF**

Steamed Vegetables **V GF**

Mediterranean Roasted Garlic Hummus **V GF**

fresh vegetables, pita chips

Yukon Mashed Potatoes **V GF**

French Fries **V GF**

Fresh Sliced Bread

Dessert

Ice Cream Sundae Bar and Toppings

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

Red Velvet Cake Bites, Fresh Baked Cookies 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