

*Acorns Restaurant*  
*Graduation Day Buffet*  
*Saturday, May 22, 2010*  
*1:00pm*

*Mixed Greens*  
*Caesar Salad*  
*Assorted Specialty Salads*  
*Acorns Salad Bar*  
*Fresh Sliced Fruit Mirror*  
*Mediterranean Display*  
*Iced Shrimp Cocktail*  
*Smoked Salmon Display*  
*Assorted Imported and Domestic Artisan Cheese Display*

*New England Clam Chowder*

*Carved Roast Prime Rib of Beef Au Jus*

*Chicken Supreme with Rice Pilaf*

*London Broil Au Poivre with Steak Frites*

*Mahi Mahi with Americaine Sauce*

*Fennel Roasted Pork Loin with Sage Madiera*

*Haddock Provençal*

*Tortellini with Roasted Red Pepper Cream*

*Roast Garlic and Shallot Smashed Yukon Gold Potatoes*

*Steamed Spring Vegetable Medley*

*Selection of Fresh Baked Desserts*

*Assorted Beverages*

*Adults \$31.95*

*Seniors \$29.95*

*Children (10-under) \$15.50*

*Per person plus tax and gratuity*

***Reservations Required***

