

# THE JUNIPER ISLAND

## Dinner Buffet

### Spinach Salad

*Baby Spinach with Grapes, Blue Cheese, Red Onion  
and Candied Nuts with Maple Balsamic Dressing*

### Soft Baked Dinner Rolls

*Served with Vermont Cabot Butter*

### Chef-Carved Prime Rib au Jus

*with Horseradish Cream Sauce*

### Chef-Carved Roasted Pork Loin

*Maple Jerk Rubbed Slow Roasted Pork Loin  
with Mango Chutney*

### Pecan Crusted Salmon

*Smoke-Roasted Salmon Filet  
Encrusted with Pecan Bits*

### Five Cheese Tortellini

*Baked in a Rose Alfredo Sauce*

## ACCOMPANIMENTS

### Peas and Carrots

*Sugar Snap Peas and Roasted Carrots  
Glazed with Maple and Butter*

### Roasted Fingerling Potatoes

*Mixed Fingerling Potatoes with Garlic,  
Fresh Herbs and Butter*

## DESSERT

### Chocolate Truffle Cake

*Topped with Ganache and Served with Fresh Berries  
and Whipped Cream*

**\$24.99**