



Laurel Preakness Buffet

May 21, 2016

Tips & Tycoons Dining Room

1-4pm

STARTERS

12:00pm-2:30pm

Cheese Display

*International & Domestic Cheese Offerings
with Assorted Flat Breads and Crackers*

MAIN BUFFET

1:00pm-4:00pm

Mixed Green, Cherry Tomato & Fresh Mozzarella Salad

Tri Color Tomatoes ~ Mozzarella ~ EVOO ~ Basil Pesto Vinaigrette

Soba Noodle Salad

Sesame ~ Daikon ~ Garlic ~ Scallion ~ Carrot ~ Tofu

Hand Carved Black Angus Steak

Horseradish Sauce ~ Red Wine Demi Glace

"Old Hilltop" Maryland Crab Cakes

Jumbo Lump Crab Cakes ~ Remoulade ~ Cocktail Sauce

Airline Chicken Puttanesca

Red Wine ~ Tomatoes ~ Anchovies ~ Capers ~ Basil
~ Crushed Red Peppers

Roasted Potatoes

Garlic ~ Rosemary

Oven Roasted Baby Vegetables

Fennel ~ Beet ~ Spring Onion ~ Carrots ~ Parsnip
~ Red & Yellow Peppers ~ Rapini

Artisan Rolls

MAIN BUFFET

2:00pm-6:00pm

Seasonal Fruit ~ Assorted Cookies ~ Pastries

\$30 per person

Please Call 301-725-0770 for Reservations

Laurel Park