CRAB FEAST

Available First Two and One-Half (2½) Hours Fresh Salad Bar

Greens tossed with Red Cabbage, Carrots, Green Pepper and Radishes with all the toppings you need to include tomatoes, cucumbers, red onions, croutons, bacon bits, shredded cheddar cheese, accompanied by Ranch, French and Italian Dressings.

Available First Three (3) Hours From the Pit

Choice Top Round of Beef Virginia Baked Honey Ham

Steamed Crabs

Soup – Your Choice

Maryland Crab or Cream of Crab

Hot Buffet – Choice of Three (3) From Each Side

Top Round of Beef in Gravy
Shrimp Creole with Rice
Beef Barbecue
Hot and Mild Sausage
Kielbasa and Sauerkraut
Chili
Hot Dogs and Sauerkraut
Barbeque Chicken
Breaded Chicken
Catfish Tenders

Macaroni and Cheese
String Beans in Onion Gravy
Mashed Potatoes with Gravy
Yellow Corn or Corn on the Cob
Penne Pasta and Meatballs
Garlic Mashed Potatoes
Bacon Cheddar Mashed Potatoes
Barbeque Baked Beans
Cheddar Mashed Potatoes
Wild and Long Grain Rice
Baked Ziti (Vegetarian)
Mashed Sweet Potatoes

From the Bakery

Rye Bread Wheat Bread White Bread French Dinner Rolls

For Dessert

Assorted Sheet Cakes or Watermelon

Available Beverage Selections

Coke, Caffeine Free Diet Coke, Sprite, Diet Sprite, Iced Tea, Pink Lemonade, Tonic and Ginger Ale Coors Light, Miller Lite, Budweiser, Budweiser Light on Tap and Bottled O'Doul's Wine Selection Premium Bar