



INNISBROOK®
A SALAMANDER® RESORT

4TH OF JULY BUFFET

INVERNESS FOYER | THURSDAY, JULY 4 | 5:30 - 8:00 PM

Members and Resort Guests | \$27 Per Adult | \$15 per child (4 -12 years of age)
Public Pricing | \$33 Per Adult | \$17 per child (4 - 12 years of age)

SALADS

Red, White and Blue Salad
Mixed Greens, Teardrop Tomatoes, Mozzarella Cheese,
Blueberries and Assorted Dressings
(Vegetarian & Gluten Friendly)
Creamy Cole Slaw
Southern Red Bliss Potato Salad
Tomato, Cucumber and Onion Salad
Fresh Sliced Watermelon

HOT OFF THE GRILL ENTREES

All-Beef Hot Dogs
Diced Onions, Sauerkraut, Relish
Grilled Premium Hamburgers
Kaiser Rolls, Traditional Accompaniments
Apple Cider Pulled Pork
Braised and Pulled Pork
Traditional Coleslaw and Fresh Rolls
Buttermilk Fried Chicken
Fresh Chicken Brined in Buttermilk
Peel and Eat Shrimp
Boiled in Fresh Garlic and Herbs
Cocktail and Key Lime Mustard Sauces

SIDES

Classic Southern Baked Beans
Applewood Smoked Bacon, Onion and Brown Sugar
Firecracker Corn on the Cob
Hand Shucked Corn, Chili Scented Butter (Vegetarian & Gluten Friendly)
Sour Cream and Chive Mashed Potatoes (Vegetarian & Gluten Friendly)

DESSERTS FROM THE INNISBROOK BAKERY

Cherry Tartlets
Warm Peach Cobbler
Mini Oreo Mud Pies
American Cup Cake Display
Blueberry Cheesecake Squares
Assorted Cookies
Brownies with Ganache and Walnuts

Exclusive of tax and gratuity. Full bar available for purchase. Family style seating.
No other discounts apply. For reservations, please call 727.942.5544
or reserve online at innisbrookgolfresort.com/dine/event-reservations