



250th Anniversary of the Revolutionary War Buffet Dinner Menu

October 16th, 2025

BREAD SERVICE

Artisanal White Bread with Honey Cinnamon Butter

COLD

Shaved Apple & Cabbage Slaw with Apple Cider Vinaigrette

Heirloom Beet Salad with Goat Cheese & Candied Walnuts

Pickled Vegetables Platter

PROTEINS

Cider Braised Pork Shoulder with Parmesan, Turnips & Apple Glaze

Herb-Rubbed Roasted Chicken

Maple-Mustard Glazed Salmon

WARM SIDES

Roasted Sweet Potato with Candied Pecans

Sweet Corn Succatash

Creamy Chicken and Wild Rice Soup

SWEETS

Carrot Tea Cake with Cinnamon Whipped Cream and Orange Caramel

Apple Dumpling with Brown Butter Sauce and Vanilla Ice Cream

Colonial Rice Pudding with Stewed Cherries and Black Pepper Tuile

CHEF MATTHEW BOLTON

PASTRY CHEF DYNIA MARIANO

SUNY ADIRONDACK CULINARY ARTS

HIGHLIGHTED STUDENT CHEFS: EMILY AUDETTE, JENNA FANTASIA & EMMA HAMMOND

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