



Thanksgiving Buffet 2018

Seasonal Salads and Breads

Field Greens with cucumbers, diced plum tomatoes, carrots, radishes,
white balsamic vinaigrette
Baby spinach, spiced pecans, pears, goat cheese and
honey-lavender vinaigrette
Cavatelli with pesto, Asiago, asparagus and heirloom grape tomatoes
Assortment of Rustic Breads and Rolls

Carving Stations

Herb Roasted Turkey Breast, cranberry sauce and gravy
Roasted Boneless Turkey Legs and Thighs
Slow Roasted Prime Rib of Beef Au Jus with horseradish sour cream

Baked Salmon en Croute with Dijon-chive sauce
Roasted Pork Loin with cider demi-glace

Buffet Accompaniments

Medley of Vegetables
Candied Sweet Potatoes with maple and pecans
Whipped Potatoes
Butternut Squash Purée
Green Beans with garlic butter and crispy leeks
Baked Macaroni and Cheese
Traditional Sausage and Sage Stuffing
Apple and Corn Bread Stuffing

Dessert Offerings

Chocolate Sea Salt Torte
Peanut Butter Mousse Terrine
Pumpkin Pie with whipped cream
Classic Apple Pie
New York Style Cheese Cake

Adults \$42 Children under 12, \$19.95

Seatings from 11am - 7:30 pm