



Thanksgiving Buffet 2019

~ Salads of the Season ~

*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 and Entrees ~

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

Roasted Boneless Turkey Legs and Thighs
Roasted Pork Loin with cider demi-glace
Baked Cod with lemon-caper cream sauce

~ 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

~ Desserts ~

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

Adults \$42; Children under 12, \$19.95