



Thanksgiving Buffet 2023

Bread Display and Salads of the Season

Field Greens Salad with cucumbers, diced plum tomatoes, carrots,
radishes and white balsamic vinaigrette
Arugula with spiced pecans, roasted butternut squash, goat cheese and
honey-lavender vinaigrette
Cavatelli with pesto, Asiago, asparagus and heirloom grape tomatoes
Warm Dinner Rolls

Carved Meats

Herb Roasted Turkey Breast, cranberry sauce and gravy
Slow Roasted Prime Rib, au jus, horseradish sour cream

Buffet Main Courses

Slow Roasted Boneless Turkey Legs and Thighs served over sausage
stuffing topped with turkey gravy
Roast Pork Loin with cider demi-glace and warm apple compote
Baked Cod with lobster sherry-cream sauce
Baked Salmon with dill, Dijon-cream sauce

Buffet Accompaniments

Butternut Squash with brown sugar, Vermont maple syrup
Praline Sweet Potatoes
Whipped Potatoes
Haricot Verts with garlic butter and crispy leeks
Roasted Brussel Sprouts Anjou pears, crispy bacon, balsamic drizzle
White Cheddar Mac and Cheese with garlic-panko crust
Apple and Corn Bread Stuffing

Dessert Presentation

Pumpkin Pie
Classic Apple Pie
Chocolate Torte
Snickerdoodle Bread pudding
New York Style Cheese Cake

**Adults \$62. Children under 12, \$25.
Six and under dine with our compliments!**