



**Thanksgiving Day Buffet**  
**12pm, 1pm, 2pm, 3pm, 4pm and 5pm Seatings in the Farmhouse**

**COLD TABLE**

MIXED FIELD GREENS SALAD  
*farm fresh tomatoes, cucumbers, carrots, honey cider vinaigrette*  
SAVORY WINTER SQUASH HUMMUS  
*griddled pita*  
ARTISANAL CHEESE DISPLAY  
*aged gouda, wisconsin cheddar, italian bleu gorgonzola, housemade jam, crackers & flatbreads*  
GRILLED SEASONAL VEGETABLES  
*asparagus, mushrooms, winter squash, bell peppers*  
FRESH FRUIT & BERRIES  
*honeydew, cantaloupe, pineapple, strawberries, blackberries*  
ASSORTED OLIVES & PICKLED VEGETABLES  
GRANNY SMITH APPLE SAUCE  
WHOLE BERRY CRANBERRY SAUCE  
PUMPKIN SCONES  
BREAD BASKET

**CARVING BOARD**

HAND CARVED OVEN ROASTED WHOLE TURKEY  
*natural pan gravy*  
BROWN SUGAR & BOURBON GLAZED SMOKED HAM  
*pineapple & bell pepper salsa*

**SOUP STATION**

BUTTERNUT SQUASH BISQUE  
*nutmeg crème fraiche*

**HOT BUFFET**

RUSTIC TURKEY POT PIE WITH THYME PASTRY DOMES  
HERB & PANKO CRUSTED FILLET OF FLOUNDER WITH LEMON CAPER SAUCE  
RICOTTA STUFFED EGGPLANT ROLLATINI MARINARA  
PENNE VODKA WITH SWEET PEAS & PANCETTA  
SWEET & SPICED CANDIED YAMS  
GARLIC MASHED POTATOES  
TRADITIONAL CORN BREAD STUFFING  
SAUTEED GREEN BEANS & WINTER SQUASH  
GRANDMAS CORN PUDDING

**DESSERT TABLE**

WARM WINTER FRUIT COBBLER WITH CREME ANGLAISE  
PUMPKIN CHEESECAKE SQUARES  
CRANBERRY & WHITE CHOCOLATE CHIP COOKIES  
DARK CHOCOLATE MOUSSE CUPS WITH GINGER SNAP CRUMBLES  
ASSORTED RUGGALACH: APRICOT, RASPBERRY, CINNAMON RAISIN, CHOCOLATE WALNUT  
TRADITIONAL BAKED APPLE PIES  
SPICED PUMPKIN PIES

\*MENU SUBJECT TO CHANGE

**PRICE**

**\$27.95 PER ADULT PLUS 20% GRATUITY & TAX**  
**\$15.95 PER CHILD UNDER 12 PLUS 20% GRATUITY & TAX**