



Thanksgiving Day Buffet
12pm, 1pm, 2pm, 3pm, 4pm and 5pm Seatings

COLD TABLE

SHRIMP COCKTAIL

lemon wedges, horseradish cocktail sauce, tarragon aioli

MIXED FIELD GREENS SALAD

farm fresh tomatoes, cucumbers, carrots, honey cider vinaigrette

ROASTED BEET HUMMUS

griddled pita, carrots & celery

ARTISANAL CHEESE DISPLAY

aged gouda, wisconsin cheddar, italian bleu gorgonzola, house made 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

ASSORTED BREAD BASKET

CARVING BOARD

HERB & GARLIC RUBBED NY STRIP STEAK

classic Béarnaise sauce

PINEAPPLE BOURBON GLAZED SMOKED HAM

grilled pineapple salsa

SOUP STATION

BUTTERNUT SQUASH BISQUE

nutmeg crème fraiche

HOT BUFFET

HERB & PANKO CRUSTED FILLET OF FLOUNDER WITH LEMON CAPER SAUCE

SLICED TURKEY WITH HOMEMADE GRAVY

RICOTTA STUFFED EGGPLANT ROLLATINI MARINARA

PENNE VODKA WITH SWEET PEAS

SWEET & SPICED CANDIED YAMS

GARLIC MASHED POTATOES

TRADITIONAL CORN BREAD STUFFING

SAUTEED GREEN BEANS & WINTER SQUASH

GRANDMA'S CORN PUDDING

DESSERT TABLE

PUMPKIN CHEESECAKE SQUARES

CHOCOLATE CHIP BROWNIES

MINI ECLAIRS

CITRUS LEMON BARS

ASSORTED PETIT FOURS

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

\$29.95 PER ADULT | \$13.95 PER CHILD UNDER 12 | 20% GRATUITY & TAX ADDITIONAL