

Thanksgiving Day Buffet

Menu

Soups & Salads

Soup:

New England Clam Chowder

Salad Station:

Locally Grown Organic Spring Mix and Lettuce, Roasted Broccoli, Red Onion, Grape Golden Tomato, Dry Cranberries, Cucumber, Banana Bread Croutons, Parmesan Cheese and Feta Cheese Crumbles

Assorted Dressings

Fruit & Cheese Display

Carving Station

Roast Turkey with Giblet Gravy and Cranberry Sauce

Baked Ham with Pineapple and Raisin Compote & Apple Sauce

Assorted Dinner Rolls and Butter

Holiday Ice Sculptured Shrimp Station

Shrimp Cocktail with Cocktail Sauce & Lemon Wedges

The Main Event

Baked Salmon with Dijon Apricot Glaze

Roasted Striploin with Mushroom Gravy

Chef's Accompaniments

Garlic Mashed Potato ~ Cornbread Sage Stuffing

Candied Sweet Potato ~ Green Bean Casserole

Roasted Brussel Sprouts with Caramelized Onions & Bacon

Roasted Squash

Desserts & Decadence

Pumpkin Pie ~ White and Dark Chocolate Trifle

Apple Pie ~ Chocolate Decadent Cake

Coffee ~ Tea ~ Non-Alcoholic Drinks Included

Full Bar Service Available

11:00am - 5:00pm

Adults \$60, Seniors \$50, Children \$25, Kids under 5 are free

- Complimentary Valet Parking -



Featuring live entertainment