
THANKSGIVING BUFFET

STARTERS & SALADS

Display of Artisan Breads

Garden Salad

Chef's choice of dressings

Fresh Roasted Yellow & Purple Beet Salad

Candied pecans, goat cheese and apple cider vinaigrette

Harvest Pasta Salad

*Roasted Brussels sprouts, sweet potatoes, dried cranberries,
green apples, blue cheese crumbles and maple dressing*

CHEF'S CARVING STATION

Slow Roasted Prime Rib & Honey Cured Ham

ENTREES

Roasted Turkey with Traditional Herbed Stuffing

Butternut Squash Ravioli with Sage Buttercream Sauce

Baked Salmon with Lemon Dill Beurre Blanc

Eggplant Rollatini with Tomato Basil Sauce

SIDES

Oven Roasted Butternut Squash | Green Bean Almondine

Mashed Sweet Potatoes | Garlic Mashed Potatoes

DESSERTS

Viennese Dessert Display

*Assorted seasonal pies, apple crisp, decadent cakes,
mousses, cannoli and mini eclairs*
