



THANKSGIVING BUFFET MENU

CARVING STATION

Roasted Herb Crusted Turkey

SALAD

Fall Harvest Salad – Roasted butternut Squash, Brussel Sprouts, Spiced pecans, Dried Cranberries, Kale, Maple Vinaigrette

APPS

Butternut Squash Bisque – Toasted Pepitas, Chives

Crab Stuffed Mushrooms

Shrimp Cocktail Platter

Apple, Brie and Caramelized Onion Tart

SIDES

Roasted Garlic Mashed Potatoes

Mashed Sweet Potatoes topped with toasted pecans and maple syrup

Corn soufflé – with Applewood Smoked Bacon and chives

Baked Truffle Mac and cheese

Savory Brioche Stuffing

Oyster Stuffing

Braised Collard Greens

Spearmint Scented Baby Carrots

Steamed Green Beans

Parker House Rolls

Cranberry Sauce

Turkey Gravy

DESSERTS

Pumpkin Cheesecake Tart with Cinnamon Meringue

Egg Nog Bread Pudding with Bourbon Caramel

Apple/Cranberry Bar with Maple Whipped Cream

Chocolate Chess Pie Tart with Butterscotch Bananas and Candied Macadamia Nut

\$55 per person (adults) and \$25 per person (children) plus applicable taxes.

18% gratuity will be added for parties of 5 or more.

Buffet 11am -3:30pm

Plated Dinner Service 5pm – 9pm

