



THANKSGIVING PLATED DINNER

PLATED DINNER SERVICE SERVED FROM 5PM – 9PM

\$60 per person

\$25 for kids portion (12 and under)

1ST COURSE

Fall Harvest Salad – Roasted Butternut Squash, Brussel Sprouts, Spiced Pecans, Dried Cranberries, Kale, Maple Vinaigrette

2ND COURSE

Roasted Herb Encrusted Turkey
Roasted Garlic Mashed Potatoes
Spearmint Scented Baby Carrots
Savory Brioche Stuffing
Steamed Green Beans
Cranberry Sauce

3RD COURSE

Choice of Dessert
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

