Thanksgiving Day Dinner 2017

November 23, 2017

11:30am - 4:30pm

Adults: \$39.95 Children under 12: \$18 Children under 5: FREE

Antipasti Display

Cured Italian Meats, Artisanal Cheeses Marinated Olives and Pickled Vegetables Marinated Mozzarella and Tomato Salad Hummus, Tapenade, Grilled Bread

Soups and Salads

Roasted Butternut Squash Bisque Classic Caesar Salad, Croutons, Parmesan Baby Green Salad, Traditional Accompaniments Toasted Orzo Salad, Dried Cranberries, Feta, Roasted Peppers

Carving Station

Oven Roasted Turkey Breast, Pan Gravy, Cranberry Sauce Maple Glazed Black Forest Ham, Honey Sweetened Whole Grain Mustard Prime Rib of Beef, Horseradish Cream Sauce, Rosemary Au Jus

Buffet Options

Savory Sausage and Apple Stuffing
Whipped Yukon Gold Potatoes
Candied Sweet Potatoes
Herb Crusted Cod, Lemon Caper Butter
Traditional Baked Ziti
Sautéed Green Beans

Desserts

Traditional Baked Pies and Cookies Lemon Squares and Brownies Mini Assorted Cheesecakes



For reservations, call 860-584-7673

