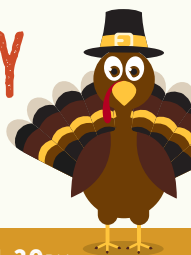


THANKSGIVING DAY DINNER BUFFET



THURSDAY, NOVEMBER 22 | 11:30AM – 4:30PM



ANTIPASTI DISPLAY

Cured Italian Meats, Artisanal Cheeses
Crudit  and Seasonal Fruit
Marinated Olives and Pickled Vegetables
Marinated Mozzarella and Tomato Salad
Hummus and Tapenade with Grilled Bread

SOUPS AND SALADS

Roasted Butternut Squash Bisque
Arugula Salad with Toasted Pecans, Smoked Maple Cheddar, Apples and Pears
Baby Green Salad with traditional accompaniments
Toasted Orzo Salad with Dried Cranberries, Feta and Roasted Peppers

CARVING STATION

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

BUFFET OPTIONS

Savory Sausage and Apple Stuffing
Whipped Yukon Gold Potatoes
Sweet Potato Casserole with Candied Pecan Streusel
Herb Crusted Cod with Lemon Caper Butter
Rigatoni Caprese with Tomatoes, Basil, Mozzarella and a Light Tomato Sauce
Roasted Butternut Squash with a Spiced Maple Glaze
Saut ed Green Beans
Roasted Brussels Sprouts with Bacon and Balsamic
Honey and Herb Glazed Carrots



DESSERTS

Traditional Baked Pies and Cookies
Lemon Squares and Brownies
Ice Cream Bar with assorted toppings



For reservations, call 860.584.7673
doubletreebristol.com

