Thanksgiving Day Dinner 2016

November 24, 2016

11:30am - 4:30pm

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

Antipasti Display

Cured Italian Meats, Artisanal Cheeses

Marinated Olives & Pickled Harvest Vegetables

Hummus & Tapenade Medley, Assorted Grilled Breads

Marinated Baby Fresh Mozzarella Balls & Grape Tomatoes Salad, Fresh Basil

Soups & Salads

Pumpkin Spiced Sweet Potato Bisque, Maple Crème Fraîche
Classic Caesar Salad, Country Croutons, Parmesan
Simple Salad, Hand Picked Baby Greens, Carrots, Cucumbers, Choice of Dressings
Pearl Couscous Salad, Thyme Grilled Late Harvest Vegetables, Lemon rock Shrimp, Citrus Dressing
Whole Grain Orzo Salad, Sun-dried Cranberry, Feta Cheese, Spinach

Carving Station

Oven Roasted Free Range Turkey Breast, Pan Gravy, Savory Stuffing, Cranberry Sauce Maple Glazed Black Forest Ham, Honey Sweetened Whole Grain Mustard Prime Rib of Beef, Rosemary Jus

Buffet Options

Herb Crusted Baked Cod Baked Ziti

Additions

Hunter Style Green Beans
Candied Sweet Potatoes with Toasted Walnuts
Whipped Yukon Gold Potatoes
Autumn Vegetable Succotash
Savory Stuffing

Desserts

Ice Cream Bar
Traditional Baked Pies & Cookies
Lemon Squares
Mini Assorted Cheesecakes



