

Thanksgiving Dinner Buffet

Freshly Baked Artisan Rolls and Butter

Cinderella Pumpkin Soup

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Organic Greens with Chef's Array of Dressings

Traditional Caesar Salad

Maple Roasted Butternut Squash Salad w/ Arugula,

Local Beet Salad w/ Onions & Goat Cheese,

Roasted Broccoli & Cauliflower w/ Double Smoked Bacon,

Autumn Grain & Harvest Vegetable Salad

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Chilled Shrimp Platter, Seafood Sauce

Lemon Wedges,

Deviled Eggs

Gourmet Cheese Display with Fruit Chutney, Fresh Baguette

Live Seafood Flambé Station

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Carved Slow Roasted Prime Rib with Au Jus

Roasted Free Range Turkey, Pan Gravy,

Autumn Country Stuffing,

Port Wine Infused Cranberry Compote

Seared Salmon with Braised Apple & Thyme Sauce

Roasted Garlic Red Skin Mash

Late Harvest Vegetable Medley

Butternut Squash Ravioli with Alfredo Sauce

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Spiced Pumpkin Pies with Chantilly Cream

Warm Apple Crumble

Butter tarts

Selection of Decadent Desserts & Pastries

Ice Cream Bar

Vibrant Sliced Fresh Fruit Display

Freshly Brewed Regular & Decaffeinated Coffee

Variety of Specialty Teas with Lemon, Honey & Milk