

Thanksgiving Lunch Menu

Fresh Baked Artisan Rolls & Butter

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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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Smoked Salmon served with Crème Fraiche, Capers
Lemon Wedges, Artisan Bread Crisps
Gourmet Cheese Display with Fruit Chutney, Fresh Baguette
Deville Eggs

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LIVE Gnocchi Station  
Garlic Cream Sauce

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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
Roasted Garlic Red Skin Potato Mash
Autumn Medley of Vegetables

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Spiced Pumpkin Pies with Chantilly Cream  
Warm Apple Crumble  
Selection of Decadent Desserts & Pastries  
Ice Cream Bar  
Vibrant Sliced Fresh Fruit Display

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Freshly Brewed Regular & Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk
Chilled Assortment of Fresh Fruit Juices