

# Thanksgiving Buffet

#### Salad and Starters

**Harvest Greens Salad** 

Candied pecans, goat cheese, roasted pears, cranberry vinaigrette

**Charcuterie Board** 

Imported & domestic cheeses, meats, fig jam, dried fruits, artisan crackers

**Chef's Crudite Display** 

Olives, celery, carrots, bell peppers, cucumber, grape tomatoes, chef's dip

Classic Paprika-Dusted Deviled Eggs

**Chilled Jumbo Shrimp Cocktail** 

### Carving Station and Entrees

**Chef-Carved Roasted Turkey** 

Cranberry Sauce, Gravy

**Herb-Crusted Baked Salmon** 

**Cranberry Beurre Blanc** 

**Honey Glazed Ham** 

**Mustard Sauce** 

#### Accompaniments

Traditional Herb and Wild Mushroom Stuffing

**Creamy Mashed Potatoes** 

**Sweet Potato Casserole** 

**Haricots Vert Almondine** 

**Honey Glazed Baby Carrots** 

**Cheddar Biscuits, Cornbread, Whipped Maple Butter** 

#### Children's Table

**Assorted Fresh Fruit Display** 

**Macaroni & Cheese Bits** 

**Thinly Sliced Turkey Breast** 

Mini Meatballs with Marinara Sauce

**Cheddar Rolls, Thanksgiving Cookies** 

## Holiday Desserts Pumpkin Pie

**Chocolate Cream Pie** 

\$65 Adult \$25 Children 3-12

(plus tax and gratuity)



