



Thanksgiving Buffet Menu 2020

Thursday – November 26th, 2020
6:00pm – 9:00pm

Salads

Arugula caprese salad, basil pesto, balsamic reduction

Spinach & assorted greens, pear, gorgonzola cheese, beets,
pumpkin seeds, sherry vinaigrette

Green beans, quinoa, toasted almonds, dried cranberries,
Dijon mustard honey vinaigrette

Soup

Oven roasted pumpkin soup,
nutmeg cream, candied bacon & herbs

Carving Station

Oven roasted turkey
Sour apple sausage stuffing
Cranberry orange compote
Turkey sage gravy

Pineapple glazed ham
Cherry honey thyme sauce

Fish

Local fresh catch of the day served with lemon caper beurre blanc

Sides

Roasted root vegetables
Sweet potato mash with pecan crumble
Bacon mac & cheese

Dessert

Pumpkin spice cheesecake
Apple crumble pie
Chocolate Pecan pie

**\$39 p.p. (Avg. 69.42) including tax, excluding service charge.
\$25 for kids under 12 years old (Avg. 44.50)**

HAPPY THANKSGIVING

