**Thanksgiving Day Grand Buffet**

*November 23, 2017 ~ 11am – 7pm*

**Appetizers, Salads, and Breads**

Smoked Salmon, Red Onion-Caper-Tomato Salad with Petite Bagels  
Mixed Green Salad with Cranberry Vinaigrette and Creamy Buttermilk-Peppercorn Dressings GF/V  
Baked Brie en Croute, Berries, Grapes, Spiced Nuts, Flat Breads and Crackers V/N  
Pasta Salad with Roasted Carrots and Turnips, Shaved Brussel Sprouts, Maple Balsamic Dressing V  
Broccoli and Mixed Grain Salad with Mixed Dried Fruits and Almonds GF/V/N  
Tri-Colored Tortellini Pasta Salad with Shrimp, Basil and Roasted Garlic Dressing  
Indian Summer Vegetable Salad with Quinoa, Kale, and Sunflower Seeds GF/V  
Fall Harvest Slaw with Carrots, Onions, Butternut Squash and Red and Green Cabbages GF/V  
Assorted Artisan Breads, Cornbread, Biscuits, Muffins, Cranberry and Cinnamon Streusel Breads V  
Assorted Fresh Fruits and Berries GF/V

**Chafing Dishes**

Harvest Orecchiette, Roasted Butternut Squash, Diced Tomatoes, Scallions, Sage, Parmesan V  
Bacon, Caramelized Onion, Spinach, and Cheddar Cheese Strata  
Herbed Baked Haddock with a Cream Sherry Crab Sauce  
Baked Sweet Potato Soufflé Spiced with Chipotles and Candied Pecans GF/V/N  
Herbed Cornbread Stuffing  
Old-Fashioned Buttery Mashed Potatoes GF/V  
Steamed Green Beans with Shallot Butter GF/V  
Peas and Pearl Onions GF/V  
Spiced Locally-Grown Mashed Butternut Squash GF/V

**Carving Stations**

Roasted Turkey GF with Cranberry-Orange Relish, Cranberry Jelly and Turkey Gravy  
Slow-Roasted Prime Rib of Beef GF with Au Jus, Horseradish-Sour Cream Sauce

**Desserts**

Traditional Pumpkin, Apple, Pecan and Mince Meat Pies  
New York Cheesecake with Strawberry Sauce  
Warm Cranberry-Apple Betty with Sugared Oatmeal Topping and Whipped Cream V  
Assorted Cakes and Tortes, including Chocolate Layer, Carrot, Sticky Toffee Pudding V/N  
Assorted Mini-Pastries, Cookies, Brownies and Gingerbread Cupcakes V/N

GF = gluten free | V = vegetarian | N = nuts

$48 Adults | Children (12 yrs and younger) $3 per year of age

for reservations, please call 978-825-4311