



# THANKSGIVING GRAND BUFFET

Thursday, November 28, 2019

Seatings from 10:30AM—4PM

## Appetizers, Salads and Breads

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Smoked Salmon, Pickled Red Onion, Capers, Tomato with Crostini and Dilled Cream Cheese (NF)  
Chopped Fresh Fruit (VV, V, DF, NF)

Baked Brie en Croute with Spiced Pecans, Dried and Fresh Fruits, Assorted Breads (V)

Roasted Butternut Squash and Fresh Baby Spinach Salad with Red Onion, Dried Cranberries,  
Honey Poppy Seed Dressing (VV, V, GF, NF)

Pasta, Brussels Sprouts and Bacon Salad with Fresh Tarragon and Parmesan (NF)

Tri-Color Quinoa Salad with Roasted Sweet Potatoes, Apples, Onion, Arugula, Shredded Carrots,  
Warm Spice Vinaigrette (GF, NF, DF, V, VV)

Broccoli Slaw with Candied Cinnamon Almonds and Dried Tart Cherries (GF, DF, V, VV)

Tuscan-Style Three Bean Salad with Bell Peppers, Barley, Celery, Carrots, Basil, Capers, Champagne Vinaigrette (V, VV, GF)

Caesar Salad with Romaine, Parmesan Cheese, Sundried Tomatoes, Chickpea Croutons,

House-made Vegan Caesar Dressing (V, VV, GF, DF, NF)

Assorted Artisan Breads (V)

## All the Fixings

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Broccoli, Caramelized Onion and Cheddar Quiche with Hash Brown Crust (V, NF, GF)

Mashed Sweet Potato Casserole with a Pecan Streusel Topping (V)

Herbed Cornbread Stuffing (NF)

Old Fashioned Buttery Mashed Potatoes (V, GF, NF)

Green Bean Casserole with Crispy Onion Strings (NF, V)

Orange-Maple Glazed Salmon with Fresh Thyme (GF, DF, NF)

Baby Carrots with Rosemary-Infused Olive Oil (VV, V, GF, NF)

Classic Baked Haddock with Lemon Butter and Crispy Crumb Topping (NF)

White Cheddar Macaroni and Cheese (V, NF)

Creamed Buttered Corn (V, GF, NF)

Roasted Root Vegetables with Fresh Herbs (V, GF, NF, DF, VV)

*Herbed Tofu Steaks available upon request (V, VV, GF, NF, DF)*

## Hand-Carved

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Herb-Roasted Turkey (GF, NF) *including dark meat*

Slow-Roasted Prime Rib of Beef (GF, NF, DF)

Cranberry Sauce (GF, VV, V, NF, DF) | Warm Turkey Gravy (NF, DF) | House-made Applesauce (V, GF)

Herbed Pan Gravy (NF) | Horseradish-Dijon Crème (V, GF, NF) | Raspberry-Orange Relish (NF, DF, V, VV, GF)

*Gluten-Free gravy available upon request*

## Sweets

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Warm Cranberry and Pear Cobbler (V)

Seasonal Mousse Shooters (V, GF, NF)

Sliced Apple Pie (V, NF)

Pecan Pie (V)

Apricot Crumble Bars (VV, V, DF)

Classic Pumpkin Pie (V, NF)

Chocolate Layer Cake (V, NF)

Fruit Skewers (V, VV, GF, NF, DF)

Date Fudge Balls (VV, V, GF, DF)

Gluten-Free Cookies and Brownies

V|vegetarian VV|vegan GF|gluten-free DF|dairy-free NF|nut-free

Adults \$54 *plus tax and gratuity* | Children (1-12) \$4.50 *per year of age*  
*Coffee & Tea Included | All Other Beverages Available for an Additional Charge*

