

Thanksgiving Menu

November 27th 10AM-2PM

Adults \$60 - Seniors (55+) \$50 - Children (5-12) \$30 -
Children (under 4) Complimentary

Cold Selections

Charcuterie & Crudite Display

Roasted Cauliflower Salad

Broccoli Salad

Grilled Beet Salad with Arugula, Goat Cheese, Candied
Walnuts with Cranberry Dressing

Cold Seafood Selections

Shrimp Cocktail

Smoked Salmon with Egg, Capers, Pickled Red
Onion Crostini

Hot Selections

Yeast Rolls & Cornbread with Honey Butter

Bacon Braised Green Beans with Shitake Mushrooms &
Fried Shallots

Roasted Butternut Squash with Bourbon Apple Glaze

Smoked Maple Glazed Carrots

Caramelized Brussels Sprouts with Pancetta & Roasted
Pearl Onions

Boursin Mashed Potatoes

Sweet Potatoes with Brulé Marshmallows

Traditional Stuffing

Carving Station

Roasted Turkey Breast with Cranberry & Orange
Reduction and Gravy

Prime Rib with Horseradish & Au Jus

Maple Glazed Ham

Desserts

Pecan Pie, Pumpkin Pie, Apple & Almond Crumble,
Chocolate Caramel Brownies, Macrons, Assorted Mini

Desserts