

Thanksgiving Day Buffet

November 28, 2019 2:00 Pm - 8:00pm

Adults \$56 Kids \$20



Butternut Squash Bisque

Curry Quinoa Cous-Cous & Faro Salad, Arugula, Dried Cherries, Pine Nuts & Feta

Super Food Kale Salad with Toasted Pecans, Pears, Broccoli & Blue Berries

Red Oak Lettuce, Honey Pecans & Caramelized Apple Wedges

A Selection of Dressings & Vinaigrettes, Lemon Oil & Balsamic Syrup

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Forest Mushroom Risotto Arancini with Parmesan Aioli

Spinach & Artichoke Dip, Hot Cheesy Pimento Dip

Toasted French Baguette Slices, Boutique Crackers

A Selection of Artisan Domestic & Imported Cheeses, Jams, Candied Nuts & Spreads

Display of Pacific Shrimp & Crab with Spicy Remoulade & Cocktail Sauce

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Winter Pear Ravioli with Pepitas, Caramelized Onion & Rosemary Mornay

Pan-Seared Bass with Wild Rice, Corn & Leek Succotash, Red Pepper Tomato Marmalade

Southern Apple Bourbon Roasted Turkey & Madeira Pan Gravy

Grandma Lucy's Spirited Cranberry Sauce

Slow Roasted Colorado Lamb Leg, Whole Grain Mustard & Burgundy Jus

Grilled Salmon with Sweet Potato Puree & Lemon Butter Sauce

Wild Mushroom & Smoked Oyster Cornbread Stuffing

Chorizo Brussels Sprout Casserole, Buttermilk Boursin Mashed Potatoes

Five Cheese Mac & Cheese Gratin

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Cranberry White Chocolate Chip Scone, Buttermilk Biscuits

Assorted Rolls with Vermont Butter

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Apple Fritters, Peanut Butter Pie, Triple Chocolate Layer Cake

Spiced Pumpkin Whoopee Pies, Maple Pecan Pie Bars

Carrot Cake Cupcake with Cream Cheese Frosting

Caramel Apple Cheesecake Bites

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## Kid's Buffet

Platters of Crispy Chicken Tenders & Fries

Grilled Ham Cheese Sandwiches, Cheese or Pepperoni Mini Pizzas

Carrot Sticks & Fresh Fruit, Sides of BBQ & Ranch Dressing