

# THANKSGIVING BUFFET 2017

## **-Soup-**

Sugar Pumpkin Bisque

## **-Carving-**

Honey Glazed Ham  
Roast Turkey  
Pan Gravy  
Cranberry sauce  
Stone Ground Mustard

## **-Fish-**

Baked Cod, Shaved Fennel, Fried Leeks, Nutmeg Cream

## **-Sides-**

Traditional Bread Stuffing  
Roasted Brussels Sprouts with Crisp Bacon  
Whipped Potatoes  
Roasted Winter Squashes  
Candied Yams  
Glazed Root Vegetables  
Haricot Beans with Slivered Almonds

## **-Salads-**

Baby Kale, Delicata Squash, Cranberries, Toasted Pepitas, Cider Vinaigrette  
Traditional Caesar Salad  
Spinach Salad with Bosc Pears, Great Hill Blue Cheese, Beets, and Candied Pecans

## **-Desserts-**

Pies- Apple, Pumpkin, Pecan  
Mini pastries  
Tortes, Cakes, Cupcakes

**\$45 FOR ADULTS, \$20 FOR KIDS, KIDS UNDER 5 FREE – INCLUDES SODA, JUICE, COFFEE, TEA  
11:30AM – 5:30PM**

