

## **Thanksgiving Buffet 2018**

Rosemary Brined Roast Turkey & Gravy (GF except for the Gravy)

Garlic Crusted Roast Ribeye & Caramelized Onion Au Jus -GF

Parmesan crusted Haddock - GF

Maple Glazed Salmon with crushed candied pecans- GF

Maple, Honey & Orange Shrimp Cocktail - GF

Green Bean Casserole with Fried onions

Sweet Casserole with Cinnamon Pecans -GF

Garlic Crushed Yukon Gold Potatoes -GF

Rosemary & Sage Stuffing

Honey Glazed Carrots - GF

Steamed Asparagus - GF

Lobster mac & cheese

Roasted Brussel Sprouts with Bacon & blue cheese

Cauliflower & Pomegranate salad - GF

Kale, Quinoa & Butternut squash salad -GF

European Potato salad- GF

Cesar & House salad- GF (except for Croutons)

Pesto Pasta Salad

Meatballs & Marinara

Chicken Tenders & Fries

Double Cranberry Jelled Mold - GF

Fresh Baked Sweet & Savory Bread Selection

Chef's Selection of Festive Desserts

59.95 - Adults

20.95 - Kids (12- ys and under)