



## *Thanksgiving Day Buffet Menu*

### *11:00am to 5:30 pm*

#### *Soups*

*Butternut Squash Bisque or Lobster Bisque*

#### *Antipasto Table*

*Aged Provolone, Fresh Mozzarella, Italian Meat Selection, Roasted Peppers, Marinated Mushrooms, Roasted Tomatoes, Marinated Olives, Grilled Vegetables, Ciabatta, Focaccia & Grilled Spiced Flatbreads*

#### *Salads*

*Caesar Salad*

*Fresh Seasonal Fruit Salad*

*Chopped Kale Medley, Roasted Red & Yellow Beets*

*Orzo, Spinach, Lemon & Feta Cheese Salad*

*Baby Greens, Gorgonzola, Spiced Pecans, Dried Cranberries, Balsamic Vinaigrette*

#### *Shrimp Cocktail*

*Cocktail Sauce and Lemon*

#### *Carving Board*

*Butter & Herb Roasted Turkey Breast, Pan Gravy & Cranberry Orange Sauce, Rosemary & Herb Crusted Sirloin of Beef, Horseradish Cream*

#### *Entrées and Sides*

*Brown Sugar Glazed Pit Ham, Pineapple Mango Chutney*

*Creamy Seafood Risotto*

*Seared Salmon with Dill Citrus Buerre Blanc*

*Chicken Francaise with Lemon Caper Beurre Blanc*

*Brown Sugar & Honey Carrots*

*Sour Cream & Chive Mashed Potatoes*

*Sausage & Sage Stuffing*

*Honey Roasted Sweet Potatoes with Fresh Herbs*

*Green Bean Casserole,*

*Roasted Cauliflower Au Gratin*

#### *Dessert Table*

*Assorted Pastries, Pies, & Tortes*

*Crepe Station with Ice Cream, Berry Sauce, Whipped Cream, Bananas Foster, Syrup*

*Coffee & Tea Service*

**Adults \$ 39.95 Children Ages 6 to 10 \$ 19.00**

**Children 5 and Under \$8.95**

**20% Service and 6.35% Tax will be automatically added to all meals**

**By Reservation Only**

**(860) 572-5334 ( Monday and Tuesdays)**

**(860) 572-5303 ( Wednesday thru Sunday)**