



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)