

# 2023 Thanksgiving Menu



Adults **\$72**

Youth 9 - 12 Years Old **\$36**

Children 3 - 8 **\$26**

## Seafood Display

Citrus Poached Shrimp, Snow Crab Claws, Oysters | Pomegranate Mignonette, Remoulade, Cocktail Sauce, Lemon, Hot Sauce

## Smoked Seafood

House Smoked Trout | Horseradish Boursin Cream, Crispy Capers, Shallots, Crostini

Smoked Mussel Salad | Capers, Red Onions, Artichokes, Olives, Dijon vinaigrette

Smoked Salmon | Traditional Garnishes, Horseradish Cream, Bagel Chips

## Charcuteria and Artisan Cheese

Local and International Cheese

Hot Coppa, Soppresata, Prosciutto di Parma

Honey Comb, Fresh Figs, Dried Fruit, Cranberry Mostarda

Crostini and Crisp Flatbread

## Salad Display

Cherry Tomatoes | Cucumbers | Carrots | Candied Pecans | Dried Cranberries | Feta Crumbles | Mixed Cheese | Chickpeas | Rustic Croutons

Dressings: Herb Ranch | Blue Cheese Dressing | Balsamic Vinaigrette

## Entree Salads

**Turkey Confit Salad** | Dried Apricots, Pinenuts, Lacinato, Roasted Winter Squash, Honey Lemon Vinaigrette

**Roasted Sweet Potato Salad** | Candied Pecans | Arugula | Dried Cranberries | Orange Honey Vinaigrette

**Brussels Sprout Salad** | Caramelized Onion Walnut Crumb | Honey Mustard Vinaigrette

**Saffron Orzo and Spinach Salad** | Olives | Artichokes | Roasted Tomatoes | Garlic Parmesan Dressing

## Soups

Amish Chicken Corn Soup

Creamy Pumpkin and Butternut Soup

## Fresh Fruit and Berries

Wild Berry Yogurt, Honey Vanilla Cream Cheese Dip

## Carving Station

**Herb Roasted Turkey Breast, Braised Turkey Legs and Thighs** | Traditional Stuffing Turkey Gravy, Cranberry-Orange Relish

**Rosemary Roasted Prime Rib** | Au Jus and Horseradish Cream

## Entrees

**Sauteed Shrimp & Scallops** | Green Bean Almondine, Tomato Beurre Blanc

**White Wine Poached Salmon** | Wild Rice Blend, Lentils Dried Cranberries, Dill Beurre Blanc Sauce

**Burgundy Braised Lamb** | Roasted Carrots, Peas, Pearl Onions

**Maple Glazed Smoked Pork Loin** | Braised Collard Greens with Ham Hock, Roasted Yukon Potatoes, Mustard Sage Jus

**Three Cheese Tortellini** | Spicy Tomato Sauce, Spinach, Goat Cheese

**Sides:** Mashed Potatoes | Herb Roasted Root Vegetables

## Kids Buffet

Apple Sauce

Carrots and Celery Sticks

Chicken Fingers

Macaroni & Cheese

Assorted Cookies

## Desserts

White Chocolate & Cranberry Torte

Caramel Pumpkin Roll

Peanut Butter Pie

Hershey's Chocolate Cream Pie

Classic Pumpkin Tartlet

Harvest Apple Crumb Tartlet

Chocolate Bourbon Pecan Tartlet

Raspberry Swirl Cheesecake

Chocolate Praline Mousse Cake

Sweet Potato Cheesecake

Apple-Cinnamon Bread Pudding with Apple-Brandy Vanilla Sauce

Vanilla Crème Brulee with Berries (Gluten Free)

Chocolate Cherry Decadence (Gluten Free)

Maple Banana Parfait (Gluten Free)

Red Wine Pear Trifle (Gluten Free)

Dark Chocolate Mousse Cup (Gluten Free)

Vanilla Berry Mousse (Sugar Free)